

Lemon Shortbread Cookies

From the Kitchen of: Lisa Tracy

INGREDIENTS:

- 1 cup butter, softened
- $\frac{3}{4}$ cup light brown sugar, packed
- 2 tsp fresh lemon juice
- 1 tsp lemon extract
- 1 tsp vanilla extract
- 2 cups sifted all-purpose flour

Preheat oven to 325F. In a mixing bowl, cream butter and sugar with electric mixer. Add lemon juice, flavorings, and flour and mix thoroughly on low speed, scraping down bowl as needed.

Shape into logs approximately 2" long and $\frac{1}{2}$ " wide. Place 2" apart on ungreased cookie sheet.

Bake 11-13 minutes, or until cookie spreads and is very light brown in color. Cool on cookie sheet for 3 minutes, then transfer to wire rack to cool completely.

To make glaze, combine

- 1 cup sifted powdered sugar
- 2 teaspoons lemon juice
- 1 drop yellow food coloring.

Add just enough milk or cream to make glaze

Stir until smooth. Place in zip top bag and snip the corner.

Drizzle over cooled cookies. Let glaze set before storing in airtight container with wax paper between layers.

Yield: approximately 40 cookies