

Lemon Cookies

Makes 50–60 cookies

Ingredients:

- 6 eggs
- 1 cup sugar
- 4 teaspoons orange extract
- 2 tablespoons baking powder
- 4 cups flour
- 1 cup butter Crisco

Instructions:

Preheat oven to 350° and melt the cup of Crisco.

Beat eggs thoroughly and add sugar. Begin mixing with a whisk and add orange extract and melted Crisco. Add remaining dry ingredients and mix by hand until the dough is soft. Let the mixed dough sit for about 15 minutes prior to rolling.

Roll dough into 1 inch balls and place on cookie sheet with parchment paper. Bake at 350° degrees for about 8–10 minutes. Bake until golden on bottom and pale on top.

When cooled, coat cookies with icing.

Icing Ingredients:

1 3/4 lb of confectioner's sugar
2 tablespoons lemon extra
Water

Instructions:

Mix confectioners sugar, lemon extra with a little bit of water. Mix with a spoon, adding additional water if needed for consistency. When ready, the icing should be thick. Feel free to add sprinkles as well!

Enjoy!