



# A Few Shortcuts

Saving you Time and Money in the Kitchen and at the Store



## Lemonade Cookies

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- 1 1/3 cups flour
- 3/4 tsp. baking powder
- 1/4 tsp. salt
- 1/2 cup butter or margarine (1 stick), softened
- 1 cup sugar
- 1 large egg
- 1 tsp vanilla extract
- 1 tsp lemon zest

### **Directions**

Preheat oven to 350 degrees.

In small bowl combine all the dry ingredients.

In the mixer beat butter and sugar until light and fluffy. (This will take a few minutes on high)

Beat in egg and vanilla until blended.

Reduce speed to low and beat in flour mixture just until combined, scraping the bowl with a spatula.; Stir in the lemon zest

Drop dough by heaping teaspoons, 2 inches apart on a parchment lined cookie sheet.

Bake for 10 minutes or until just brown around the edges.

### **Icing**

- 3 Cups powdered sugar
- 2 TBSP Lemon Juice
- 2 Tbsp Light Corn Syrup
- 2-3 Tbsp Water

Mix all of the above together to form icing. Put 1/2 in one bowl with 2-3 drops of red food coloring to make pink icing. The other half of the icing goes in another bowl with 2-3 drops of yellow food coloring. Spoon icing onto cookies as desired and allow to cool!

YUM!

\*\*If you would like to make these GFCF I recommend using butter flavored Crisco, and a All purpose GF baking mix instead of the flour. Don't forget 1 tsp xanthum gum!