

COOKS.COM RECIPE SEARCH**LEMON SNOWBALL COOKIES**Printed from **COOKS.COM**

1/2 c. butter, softened (no substitutes)

2/3 c. sugar

1 egg

1/4 c. lemon juice

1 tbsp. grated lemon peel

1 3/4 c. flour

1/4 tsp. baking soda

1/4 tsp. cream of tartar

1/4 tsp. salt

(1/2 c. finely chopped almonds)

*** - please omit because of allergies.**

In a mixing bowl, cream butter, sugar and egg until well blended. Add lemon juice and peel. Combine flour, baking soda, cream of tartar and salt; stir into creamed mixture. Add almonds. Cover and refrigerate the dough for at least 1 hour or overnight. Roll into 1-inch balls. Place on ungreased baking sheets.

Bake at 350°F for 10 to 12 minutes or until bottoms are lightly browned (cookies will not brown on top). Remove immediately to wire rack; cool for 5 minutes, then roll in confectioners sugar.

Yields about 3 dozen.

Submitted by: Bluegirl

Please make & bring
on Mon, Oct. 31st
for our Continent
Party!
Thank you.