



## Lemon Tea Cookies

Yields approximately 48 cookies

\* adapted from "New Cook Book" by Better Homes and Gardens® copyright 1989 by Meredith Corporation p.111

### Ingredients List

2 tsp. lemon juice  
1/3 cup whole milk

½ cup butter (room temperature)  
1 ¾ cup all-purpose flour  
¾ cup sugar  
1 egg  
1 tsp. baking powder  
½ tsp. baking soda  
1 tsp. grated lemon peel  
¼ tsp. salt

### Optional glaze:

2 Tbsp. lemon juice  
1 cup confectioner's sugar  
1/8 tsp. vanilla extract

### Instructions

1. In a small bowl, combine the lemon juice and milk. Set aside.
2. In a mixing bowl beat the butter 30 seconds until smooth, beat 1 cup of the flour, the sugar, egg, baking powder, baking soda, salt, and lemon peel.
3. Add the milk mixture, remaining flour and beat until thoroughly blended.
4. Drop by rounded teaspoons onto an ungreased baking sheet, spacing 2" apart.
5. Bake @ 350F, 10-12 minutes or until the edges are lightly browned.
6. Cool the cookies on a wire rack.
7. Eat plain or make optional glaze. To make the glaze, mix the lemon juice, confectioner's sugar, and vanilla extract in a bowl. Dip the cooled cookies, one at a time, just enough to coat the cookie tops. Set on wire rack until glaze hardens.