



Lemon Meltaways



Cookie Dough:

1 1/4 c flour

1/2 c cornstarch

1/3 c powdered sugar

3/4 c butter, softened

1 T lemon juice

1/2 t lemon peel

In large mixer bowl combine all ingredients. Beat 2-3 min. on low speed until well mixed. Shape dough into two 8 x 1 inch rolls. Wrap in saran wrap. Refrigerate 1-2 hours until firm. Heat oven to 350. Cut rolls into 1/4-inch slices. Place 2 inches apart on ungreased cookie sheets. Bake 8-10 min or until set. Cookies will not brown. Remove immediately; cool completely.

Frosting:

3/4 c powdered sugar

1/4 c butter, softened

1 t lemon juice

1 t grated lemon peel

yellow food coloring (optional)

In small mixer bowl, combine all frosting ingredients. Beat at medium speed until light and fluffy. Spread on cooled cookies.