



Frosted Lemon Sugar Cookies



Dough:

1 c butter

1 c sugar

2 eggs

1½ t fresh lemon juice

1 T lemon zest

3 c flour

1 t baking powder

½ t salt

Frosting:

1 c butter, room temperature

4½ c powdered sugar

2 T fresh lemon juice

2 t lemon zest

1 dash salt

Yellow food coloring, optional

Make dough by creaming butter and sugar. Beat in eggs. Mix in lemon juice and zest. Add flour, baking powder, and salt and mix until smooth. Form into two balls and wrap in plastic wrap. Refrigerate at least one hour. When ready to bake cookies, roll dough on floured surface ½-inch thick. Cut with cookie cutters and place on cookie sheet. Bake at 350°F for 8-10 minutes or until cookies slightly crack on top. Remove from oven and let cool 5 minutes. Move from baking sheet to wire rack and cool completely. Frost with lemon frosting.

To make frosting, beat butter and 2 cups powdered sugar until smooth. Add lemon juice, zest, and salt. Mix until smooth. Add remaining powdered sugar and beat until smooth. Mix in food coloring if desired.