

Lemon Sugar Cookies

Ingredients

3 c flour, all-purpose
1 t baking powder
1/2 t salt
1 c butter, unsalted
1 1/2 c sugar, granulated
2 eggs
1 t lemon extract

Instructions

Mix flour, baking powder and salt. In a medium-sized saucepan, melt butter and margarine over moderate heat. Stir in granulated sugar; remove from heat and let cool 15 minutes. Beat in eggs and lemon extract.

Add flour mixture, one-fourth at a time, mixing well after each addition. Wrap dough and refrigerate 1 to 2 hours, or overnight.

Heat oven to 375 degrees F. Divide dough in half. On a floured board or pastry cloth or between two layers of waxed paper roll one piece of dough 1/8" thick. Cut with assorted cookie cutters. Place cookies two inches apart on ungreased baking sheets.

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Decorate with icing or colored sugar if desired.
Repeat with remaining dough.

Bake 8 to 10 minutes, until edges are lightly browned. Cool on wire racks.