



Slice & Bake Lemon Gems

Ingredients:

- 3/4 Butter softened
- 1/2 cups sugar
- 1 Tablespoon lemon zest
- 1 Cup all purpose flour
- 1/2 cup cornstarch
- 1/4 cup sprinkles



Oven Temp. 375 2 1/2 dozen **Festive Fun**

Preparation:

Pre-heat oven to 375 degrees, prepare ungreased or parchment paper lined cookie sheets.

Cream butter, sugar until light and fluffy, add lemon zest. Combine flour, cornstarch, blend well. Cover and refrigerate for 1 hour for easy handling.

Roll & shape dough into 1 3/4 round log roll. In large shallow pan add sprinkles. Roll dough log in sprinkles until completely covered. Don't forget the ends. Wrap in plastic wrap and refrigerate for 2-3 hours. I have left it overnight before.

Slice 1/4 inch thick and place 1 inch apart on ungreased cookie sheet. Bake in hot 375 degree oven for 9-11 minutes. Cool 1 minute before lifting over to wire racks for complete cooling.

Drizzle a dollop of lemon icing on to cookie.

Lemon Icing:

Ingredients:

- 1 cup powdered sugar
- 2 Tablespoons fresh lemon juice
- 1/2 teaspoon lemon zest

Combine icing ingredients in glass measuring cup, Drizzle over cooled cookies. Allow to set up before storing.

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