



Italian Lemon Cookies

*Yields 6-7 dozen

Ingredients:

Cookies:

6 eggs
1 cup Crisco (melted)
3 tsp lemon extract
6 tsp baking powder
4 cups flour
1 cup white sugar
Colored nonpareil sprinkles

Glaze:

3 cups powdered sugar
¼ cup milk
¼ tsp lemon extract

Instructions:

- Preheat oven to 350 degrees. Line cookie trays with parchment paper.
- Mix flour and baking powder. Set aside.
- Beat eggs, sugar, extract and Crisco alternately:
 - ◆ Repeat 3 times: 2 eggs, ⅓ cup sugar, ⅓ cup Crisco, 1 tsp extract
- Add flour mixture slowly.
- Roll into 1 inch balls. *Cookies will raise.
- Bake 8-10 minutes until tops slightly crack. They should not be browned.
- Allow to cool.
- Whisk glaze ingredients until it runs smoothly through the whisk.
 - ◆ Add more milk if needed, but be cautious not to make it too runny.
- Dip the top of the cookie and let excess glaze run off. Turn over to dry.
- Add sprinkles before glaze dries.
- Allow 1-2 hours for glaze to harden before packaging.