

# LEMON & HERB CRISPS



2 REVIEWS

Tie a stack of these crisp buttery cookies with a ribbon and give them as a gift.

**45 MIN**

PREP TIME

**1:25**

TOTAL TIME

**48**

COOKIES

# INGREDIENTS

---

|                                                  |                                      |
|--------------------------------------------------|--------------------------------------|
| Land O Lakes® Butter, softened                   | 1 cup                                |
| powdered sugar                                   | 1 cup                                |
| freshly grated lemon zest                        | 2 tablespoons                        |
| finely chopped fresh sage <i>or</i> thyme leaves | 2 tablespoons                        |
| all-purpose flour                                | 1 <sup>3</sup> / <sub>4</sub> cups   |
| baking powder                                    | 1 teaspoon                           |
| salt                                             | <sup>1</sup> / <sub>4</sub> teaspoon |
| Coarse white <i>or</i> yellow decorator sugar    |                                      |

# DIRECTIONS

---

1. Heat oven to 350°F.
2. Combine butter, powdered sugar, lemon zest and sage leaves in large bowl. Beat at medium speed until creamy. Reduce speed to low; add flour, baking powder and salt. Beat until well mixed.
3. Divide dough in half. Roll out dough on well-floured surface, one-half at a time (keeping remaining dough refrigerated), to 12x8-inch rectangle. Cut with scalloped pastry wheel or pizza cutter into 2-inch squares. Place 1 inch apart onto ungreased cookie sheets. Sprinkle generously with decorator sugar.
4. Bake for 8 to 10 minutes or until edges start to turn golden brown. Immediately sprinkle with additional decorator sugar, if desired. Cool 2 minutes on cookie sheets; remove to cooling rack. Cool completely. Store in loosely covered container.

# RECIPE TIPS

---

- To make sandwich cookies; spread about 1 teaspoon raspberry preserves on bottom of 1 cookie. Top with another cookie; press together lightly.

- Squeeze juice from lemons; freeze in ice cube trays. Place frozen cubes into resealable freezer bag. Thaw desired amount in refrigerator when lemon juice is needed.

# NUTRITION FACTS (1 COOKIE)

---

|      |               |
|------|---------------|
| 60   | Calories      |
| 10mg | Cholesterol   |
| 6g   | Carbohydrates |
| 1g   | Protein       |
| 4g   | Fat           |
| 55mg | Sodium        |
| 0g   | Dietary Fiber |