MIX 文水十割里型以上到是市人Hartar+MIO的各个十分 达的 Mix · 67701 PROSTED LEMON COOKIES The refreshing flavor of lemon inspires this delightfully crisp and tender cookie. PREPARATION TIME: 45 minutes BARTING TIME: 6 minutes 2115 27 7527 · And Contractor COOKIE or lime juice teaspoons cream of tartar 2 /2 cups all-purpose flour teaspoon baking soda 1/2 cups sugar teaspoon salt cup LAND O LAKES® Butter, (2 Stick) softened Sball+1 \$ 500 GLAZE tcups powdered sugar 7 eggs 142 deplemon juice or lime juice tablespoon grated lemon peel or lime peel (21/27/4 7 1001 201) Grated lemon peel, if desired tablespoon lemon juice (한국 한건 하 방기군 대문으로 되는 까난 전) 1. Heat oven to 400°. Combine all cookie ingredients in large mixer bowl. Beat at low speed, scraping bowl often, until well mixed (2 to 4 minutes). 2. Drop

1. Heat oven to 400°. Combine all cookie ingredients in large mixer bowl. Beat at low speed, scraping bowl often, until well mixed (2 to 4 minutes). 2. Drop dough by level teaspoonfuls 2 inches apart onto ungreased cookie sheets. Bake for 6 to 8 minutes or until edges are lightly browned. 3. Meanwhile, combine all glaze ingredients in small bowl; stir until smooth. Frost warm cookies with glaze. Sprinkle with grated lemon peel, if desired.

Nutrition Facts (1 cookie)

Calorius 50; Protein 0g; Carbohydrate 9g; Dietary Fiber 0g; Fat 2g; Cholesterol 10mg; Sodium 40mg

ORANGE MOLASSES COOKIES

Tamgy orange flavor mingles with molasses in this soft, old-fashioned drop cookie.

PREPARATION TIME: 25 minutes BAKING TIME: 8 minutes

3 dozen cookies

cup sugar

cup LAND O LAKES® Butter,
softened

leaspoon baking soda

cup light molasses

geg

tablespoon grated orange peel

tablespoons orange juice

cups all-purpose flour
teaspoon baking soda

teaspoon ground ginger
cup golden raisins

1. Heat oven to 375°. Combine sugar, butter, molasses, egg, orange peel and orange juice in large mixer bowl. Beat at medium speed, scraping bowl often, urstill well mixed (2 to 3 minutes). Reduce speed to low; add flour, baking social and ginger. Beat until well mixed (1 to 2 minutes). Stir in raisins by hand. 2. Drop dough by rounded tablespoonfuls 2 inches apart onto ungreased cookie sheets. Bake for 8 to 10 minutes or until set.

Matrition Facts (1 cookie)

Calloriies 90; Protein 1g; Carbohydrate 15g; Dietary Fiber 0g; Fat 3g; Cholesterol 15mg; Sodium 65mg

