



THE LADIES TEA

Lemon Mexican Wedding Cookies*

Makes about 36 cookies

INGREDIENTS

1 cup unsalted butter, softened

1/3 cup confectioners' sugar

1 tablespoon lemon zest

1/2 teaspoon lemon extract

1/2 vanilla extract

2 1/4 cups all purpose flour

1/4 teaspoon salt

Confectioners' sugar

Garnish: fresh lemon zest

In a medium bowl, combine butter and 1/3 cup confectioners' sugar. Using an electric mixer at medium speed, beat until fluffy (approximately 2 minutes). Add lemon zest, lemon extract, and vanilla extract, beating until combined. Add flour and salt, beating to combine well. Cover and chill for 1 hour.

Preheat oven to 350 Degrees F. Line 2 baking sheets with parchment paper.

Roll chilled dough into 1 inch balls. Place 1 inch apart on preheated baking sheets. Bake for 15 minutes, until set , but not browned.

Cool 5 minutes. Roll in confectioners' sugar. After cookies have cooled completely, roll in confectioners' sugar a second time. Garnish with lemon zest if desired.

**Source: Southern Lady presents Tea Time, July / August Issue*

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