



Lemon Sugar Cookies

INGREDIENTS

1 cup (2 sticks) margarine, softened
1 cups powdered sugar
1 cups granulated sugar
2 eggs
1 cup canola oil
2 teaspoons lemon extract
1 1/2 teaspoons freshly grated lemon peel

4 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon cream of tartar
1 teaspoon salt

DIRECTIONS

- Preheat oven to 325 degrees.
- In a large bowl cream margarine and sugars. Add eggs, beat until fluffy. Add oil, lemon extract and lemon peel. Mix well. Add dry ingredients, blend well. Cover and chill several hours.
- Form heaping teaspoons of dough into balls. Place on greased cookie sheets. Flatten balls to a 2 inch diameter with the bottom of a glass that has been dipped in sugar.
- Bake 8 to 10 minutes.

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