

Lemon Slice-and-Bakes

A shortbread with a subtle lemon twist, these go perfectly with tea or hot apple cider. For plain butter cookies, omit the lemon rind.

- 1 cup (2 sticks) butter
- $\frac{1}{2}$ cup granulated sugar
- 2 cups cake flour
- Finely grated rind of 3 lemons
- Powdered sugar

1. In a large bowl, beat butter well. Add sugar gradually and beat well.
2. Add flour, $\frac{1}{2}$ cup at a time, mixing well after each addition. Add rind; mix well.
3. Divide dough in half and roll into logs about $1\frac{1}{2}$ inches in diameter. Roll each log in powdered sugar. Wrap in waxed paper and chill until firm. If baking later, freeze shaped dough and defrost slightly before baking.
4. Preheat oven to 300F.
5. Slice dough $\frac{1}{4}$ -inch thick. Place on ungreased cookie sheet. Bake 30 minutes, or until edges are golden. Transfer to a wire rack to cool. Store in an airtight container in the refrigerator up to a week, or freeze up to a month. Makes 3 dozen.

Per cookie: 80 calories, 5g fat, 15mg chol., 1g prot., 8g carbs., 0g fiber, 35mg sodium.