

LOVE YOUR NEIGHBOR COOKIES

Kristin Schell, August 2016

For the cookies

- 1 cup butter, softened
- ½ cup sugar
- 3 tbsp fresh lemon juice
- 1 tsp grated lemon peel
- 1 tsp vanilla
- 2 cups flour
- 4 tsp fresh rosemary, finely chopped
- 1/2 teaspoon salt

For the icing

- 1/2 cup butter, softened
- 3 tbsp lemon juice
- 1 tsp vanilla
- 3 cups powdered sugar

INSTRUCTIONS

1. Pre-heat oven to 350 degrees F.
2. Cream the butter and sugar in a large bowl until light and fluffy. Add the lemon juice, lemon peel, and vanilla.
3. Combine the flour, rosemary, and salt in another bowl.
4. Gradually add dry ingredients to the creamed mixture until well combined.
5. Shape dough into two 12-in rolls. Wrap in plastic wrap and freeze for 30 minutes, or until firm.
6. Once dough is set, cut logs into 1/4-inch slices. Place cookies 2 inches apart on an ungreased baking sheet.
7. Bake cookies for 8-10 minutes, or until golden around the edges. Let the cookies cool while you make the icing.
8. To make the icing, whip butter, lemon juice, vanilla, and powdered sugar until light and fluffy.
9. Drizzle icing over cooled cookies.