

Lemon Teacake Cookies

JUICE OF ONE LARGE LEMON

1 1/2 TSP. LEMON EXTRACT

1 TSP. VANILLA EXTRACT

1 CUP SHORTENING

2 CUPS SUGAR

1/2 TSP. SALT

3 LARGE EGGS

4 1/2 CUPS SELF-RISING FLOUR

Preheat oven to 375 degrees F. In a mixing bowl, add shortening & sugar and mix until fluffy. Add the extracts & lemon juice. Add salt, then add eggs one at a time. Finally, add flour and mix well. Drop on a greased cookie sheet or parchment-lined sheet by the tablespoon. (I use a cookie scoop, but if you do not have one, just roll them up in balls) and put them 1 1/2" apart on a sheet pan.

Bake for 12 minutes for lighter cookies and 13-14 min. for darker cookies.

Optional: Add the zest of a lemon and beat it into the butter. You can also put cookies in a gallon storage bag and shake in powdered sugar. Store in a sealed container.

“Warning: you won’t stop eating these until they are gone, but the upside is they are low in sugar.”-

Tammy