

Lemon Cookies, Portuguese Style

Makes about 36

Ingredients

- 1 cup flour
- 1/2 cup sugar
- 3/8 tsp each salt and baking soda
- 1/4 cup butter or margarine, softened
- 2 tsp milk
- 1 tsp vanilla
- 2 tsp grated lemon peel (see Note)

Instructions

1. In medium bowl mix flour, sugar, salt and soda.
2. With pastry blender or 2 knives, cut in butter until particles resemble cornmeal.
3. Add milk, vanilla and peel; stir with fork to mix.
4. ****NOTE:**** Or put all ingredients into food processor with metal blade but do not grate lemon first; instead add zest from half a large lemon. Whirl until ingredients are thoroughly mixed and lemon peel is chopped fine.
5. Gather into ball; work with hands to form a pliant dough.
6. Shape into a rectangle about 7x2x1 inches. Wrap in waxed paper and chill at least 1 hour or until very firm.
7. Slice 1/8 inch thick. If slices crack, pinch dough together.
8. Place 1 inch apart on ungreased baking sheet.
9. Bake in preheated 375° oven about 8 minutes or until golden.
10. Immediately remove to racks to cool.

LEMON COOKIES, PORTUGUESE STYLE

(shown on page 96)

Brittle-crisp, with a tang of lemon and a touch of salt, these are similar to the Portuguese teatime cookies called Braga Cornflowers. Very easy and quick to make by the standard method, they are even easier with a food processor.

- 1 cup flour**
- 1/2 cup sugar**
- 3/8 teaspoon each salt and baking soda**
- 1/4 cup butter or margarine, softened**
- 2 teaspoons milk**
- 1 teaspoon vanilla**
- 2 teaspoons grated lemon peel (see Note)**



In medium bowl mix flour, sugar, salt and soda. With pastry blender or 2 knives cut in butter until particles resemble cornmeal. Add milk, vanilla and peel; stir with fork to mix. (**NOTE** Or put all ingredients into food processor with metal blade **but do not grate lemon first**; instead add zest from half a large lemon. Whirl until ingredients are thoroughly mixed and lemon peel is chopped fine.) Gather into ball; work with hands to form a pliant dough. Shape in rectangle about 7x2x1 inches. Wrap in waxed paper and chill at least 1 hour or until very firm. Slice 1/8 inch thick. If slices crack, pinch dough together. Place 1 inch apart on ungreased baking sheet. Bake in preheated 375° oven about 8 minutes or until golden. Immediately remove to racks to cool. Makes about 36. *Per cookie: 35 cal, 0 g pro, 5 g car, 1 g fat, 4 mg chol with butter, 0 mg chol with margarine*