

Marvelous Citrus Cookie Recipe

For lemon lovers, this is a "must make"!

- 1 large juicy orange
- 2 cups flour
- ½ of a large juicy lemon
- ½ teaspoon baking soda
- ½ cup plus 3 Tablespoons
- 2 cups confectioner's sugar, sifted
- unsalted butter, softened
- 1 cup granulated white sugar

1. **Without peeling, cut orange and lemon into pieces & remove the seeds.**
2. **Grind the orange and lemon in your food processor. Place ground fruit in a strainer and press with the back of a spoon to extract as much juice as possible. Reserve juice and the ground fruit separately.**
3. **Beat ½ cup of butter and the granulated white sugar until smooth and creamy.**
4. **Firmly pack ½ cup of the ground fruit into the butter/sugar and mix well. Reserve 2 Tablespoons of the ground fruit for icing. Discard any that is left over.**
5. **Add flour and baking soda to the creamed butter mixture and beat until well blended.**
6. **Drop dough by Tablespoon onto ungreased baking sheets, leaving about 2 inches between the cookies. Flatten dough with your fingers. If dough is sticky, dip your fingers into very cold water before pressing.**
7. **Bake at 350 until cookies are golden, about 9 to 10 minutes. While cookies are baking, make the icing.**
8. **Cream the remaining 3 Tablespoons of softened butter and 2 Tablespoons of citrus juice, beating until smooth. If icing is still too thick to spread, very gradually beat in more citrus juice or water until the icing is spreadable.**

NOTE: ICE THE COOKIES WHILE THEY ARE STILL WARM

Recipe makes about 36 cookies

Enjoy! We'll be back with D&D in September. Have a wonderful summer.

**Love,
Dorothy**