

Sugar Cookies

Source: Jane Lukatah, Dec. 2009

Ingredients

- 1 cup Butter
- 1 cup Sugar
- 1 Egg
- 2½ cups Flour
- ½ teaspoon Baking Soda
- ½ teaspoon Cream Of Tartar
- Rind From One Lemon
- 1 teaspoon Lemon Juice

Method

Preheat oven to 350°F.

Cream butter, sugar, egg. Add flour, soda, cream of tartar, lemon rind and juice. Mix til combined.

Form dough into two flattened discs and refrigerate until chilled.

Roll out and cut into shapes. The thinner the cookie the more crisp it will be.

Bake until lightly browned.