

Lemon Meltaways

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Preparation Time: 45 Minutes

Chilling Time: 1 hour

Baking Time: 8 minutes

Cooling Time: 15 minutes

Cookies

1-1/4 cups all-purpose flour

3/4 cup unsalted butter, softened

1/2 cup cornstarch

1/3 cup powdered sugar

1 tablespoon lemon juice

1 teaspoon grated lemon peel

Frosting

3/4 cup powdered sugar

1/4 cup unsalted butter, softened

1 teaspoon fresh lemon juice

1 teaspoon grated lemon peel

In a large mixer bowl combine all cookie ingredients. Beat at low speed, scraping bowl often, until well mixed (2 to 3 minutes).

Divide dough in half. Shape each half into 8 x 1-inch roll. Wrap in plastic food wrap. Refrigerate until firm (1 to 2 hours).

Heat oven to 350°. With a sharp knife, cut each roll into 1/4" slices. Place 2 inches apart on cookie sheets. Bake for 8 to 12 minutes or until set. (Cookies will not brown.) Cool completely.

In a small mixer bowl combine all frosting ingredients. Beat at medium speed, scraping bowl often, until fluffy, 1 to 2 minutes. Frost cooled cookies.

Yield: 4 dozen