

Nut-Edged Lemon Cookie Slices

½ cup sugar
¾ cup brown sugar, firmly packed
1 cup margarine or butter, softened
1 ½ tsp vanilla
1 egg
1 egg, separated

3 cups all-purpose flour
1 Tbsp grated lemon peel
1 ½ tsp baking powder

¾ cup finely chopped nuts
¼ cup sugar

In large bowl, combine ½ cup sugar, brown sugar, butter, vanilla, egg and egg yolk. Beat well. (Refrigerate remaining egg white). Add baking powder, salt, and flour, mix well. Finally, add lemon peel and stir through.

Divide dough into 3 equal parts on 3 sheets of waxed paper. Shape each into a roll 1 ½ inches in diameter. Wrap and refrigerate 1 hour or until firm.

Heat oven to 400 F. Lightly grease cookie sheets (or use parchment paper). On cutting board or waxed paper, combine nuts and ¼ cup sugar. Slightly beat chilled egg white. Brush chilled dough with egg white & roll in nut mixture, pressing nuts firmly into dough. Cut dough into ¼" slices. Place slices 1" apart on greased cookie sheets.

Bake at 400 degrees for 5 to 7 minutes or until light golden brown. Immediately remove from cookie sheets.

Another nice touch: drizzle lemon icing over the top.

Combine 1 ¼ cups powdered sugar, 5 tsp lemon juice and 1 drop yellow food coloring (if desired).

Yield: 5 dozen cookies.

Prep time: 70 mins (ready in 2 hrs, 10 mins)

Tip: Cookie dough can be stored in rolls in refrigerator for up to 2 weeks, or in freezer for up to 6 weeks. Double the recipe and enjoy again later!

Nutrition information:

Serving size: 1 cookie

Total Fat: 3g

Sodium: 55mg

Dietary Exchanges: ½ starch or carb, ½ fat.

Calories: 60

Saturated Fat: 1g

Dietary Fiber: 0g

Calories from Fat: 25

Cholesterol: 5 mg