

Lemon Slicers

Ingredients:

- 2 tablespoons lemon zest
- 1/2 cup sugar
- 1/2 cup plus 1 tablespoon butter, cubed, room temperature
- 1 large egg
- 2 tablespoons lemon juice
- 2 cups flour



Directions

1. Combine lemon zest and sugar in a medium bowl. Add butter and beat with a hand mixer until fluffy. Stir in egg. Stir in lemon juice.
2. Gradually add flour, mixing slowly until just combined.
3. Divide dough in half and wrap each half in plastic wrap. Roll each half to a 6 X 2-inch log. Chill 40 minutes.
4. Preheat oven to 350°F. Line a baking sheet with parchment paper.
5. Unwrap and slice dough into 1/5-inch-thick disks and place on the prepared baking sheet.
6. Bake 6–7 minutes.

Makes 60 servings

To make a recipe card, print on card stock paper. Cut out along dotted lines. Glue the front and back of the card together.