

Not Phoebe's Raspberry Frangipane bars

| ST

CRUST 13x9 pan

HEAT OVEN to 350°

1 cup butter/margarine

1/2 cup powdered sugar

1 cup flour

1 cup pastry flour

Mix butter and sugar Add in

flour. Mix till dough forms

spreads in 9x13" pan

Bake 20 minutes till very

light brown.

REMOVE FROM OVEN

FRANGIPANE (ALMOND CREAM)

6 Tablespoons butter Room Temp

1/4 cup granulated sugar

1/4 cup brown sugar

1/4 tsp salt

1 cup Almond flour

3 TBLS Reg flour

1 Lg egg

2 tsp Almond Extract

Mix butter and sugar until fluffy

Str in flour and egg and Almond
flavoring

SPREAD the FRANGIPANE ON the
BAKED CRUST

2/3 to 3/4 cup Raspberry Preserves
store bought or home made

Raspberry Filling

3 cups Raspberries

lemon juice from 1 lemon

1 cup sugar

① wash berries

Combine w sugar and lemon
let sit 15
minutes

Place in saucepan. Bring to
a boil.

Simmer 20 minutes

store in glass jar in the
refrigerator

Then spoon teaspoons

of Raspberry preserves and

swirl in to almond mixture
1/4 cup sliced almonds

Bake 20-25 minutes till golden

Sprinkle powdered sugar

1 SL

LEMON DROP COOKIES WITH LEMON GLAZE

2-1/4 cups all-purpose flour
1 teaspoon baking powder
1/4 teaspoon salt
1 cup granulated sugar
2 lemons, zested (2 tablespoons)
3/4 cup unsalted butter, softened
1 large egg, room temperature
1 teaspoon vanilla
1 tablespoon lemon juice

LEMON GLAZE

1-1/2 cups powdered sugar, sifted
2-3 tablespoons lemon juice

Whisk flour, baking powder and salt until combined.

Beat with mixer the granulated sugar and lemon zest together until consistency of wet sand.

Cream butter and lemon sugar until well-combined, 3-4 minutes on medium speed. On low speed, mix in egg, vanilla and lemon juice until smooth and well combined.

Mix in dry ingredients into wet just until combined. Chill dough 30- 60 minutes.

While dough is chilling preheat oven to 350 degrees. Drop by 1 tablespoon onto parchment lined baking sheets 2 inches apart. Bake 11 minutes until bottom lightly browned. Leave on baking sheet 2-3 minutes before removing to rack to cool. YIELDS: 30-32 cookies.

Glaze: Mix powdered sugar and lemon juice until combined and spreading consistency. Top each cookie with glaze.

Zesty Lemon Meltaway Cookies

1st

1c Butter

1 T Lemon Zest

1 t Vanilla

1/4 c Cornstarch

1/2 c Powdered Sugar

2 T Fresh Lemon Juice

2 c Flour

1/4 t Salt

1c Powdered Sugar

1 t Lemon Zest

Preheat oven 350°

Cream softened Butter & powdered sugar until light & fluffy. Mix in zest, lemon juice & vanilla. Mix well

~~Whisk~~ together dry ingredients & ~~grad~~ Gradually add to wet mixture. Just until soft dough forms
Divide dough in half & refrigerate at least 1 hour

Slice 1/4" rounds
Bake for 10-12 minutes

While still warm gently coat with Powdered Sugar.

Mix Powdered Sugar & add lemon juice to make glaze

Spread Glaze on cooled cookies -