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## LEMON Bars

1 1/2 cups ALL purpose Flour  
1/2 cup pastry Flour  
1 1/4 Tablespoons Butter (softened)  
2 Tablespoons Butter-Flavor Crisco  
1/2 cup powdered Sugar

HEAT OVEN to 350°

Mix, Flours, butter, crisco AND powdered Sugar  
Press into a foil lined 13x9 PAN, building up  
1/2 INCH edge. BAKE 20 MINUTES

~~2 cups~~ 2 cups granulated Sugar  
4 eggs  
4 tsp lemon peel, grated  
4 Tablespoons lemon Juice  
1 tsp baking powder  
1/2 tsp SALT

Beat granulated sugar, eggs, lemon peel, lemon Juice  
baking powder, AND SALT until light AND fluffy,  
about 3 MINUTES; pour over baked layer (while hot)  
Bake just until NO indentation remains when  
touched IN center, about 25 MINUTES. Cool  
sprinkle with powdered sugar  
cut into 2 1/2 x 1 inch squares or desired size  
Makes about 3 dozen  
Some people cut them into 1 inch squares  
my family likes them bigger

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## LEMON RICOTTA COOKIES

1 cup unsalted butter, softened  
2 cups granulated sugar  
2 large eggs  
15 ounces whole milk Ricotta cheese  
1/2 teaspoon lemon extract  
3 tablespoons fresh lemon zest  
1 tablespoon fresh lemon juice  
2-1/2 cups all-purpose flour  
1 teaspoon baking powder  
1 teaspoon salt

Preheat oven to 350 degrees and line baking sheets with parchment paper.

Combine butter and sugar in bowl; cream together until light and fluffy. Add eggs, Ricotta, lemon extract and juice, blend well. Add 1 cup flour, baking powder and salt; blend to combine. Add remaining flour in two parts, blending until dough forms.

Drop dough by tablespoon 2 inches apart on baking sheets (cookies will spread). Bake until cookies edges are very light golden, about 12-15 minutes. Let cookies rest on baking sheet for a few minutes and transfer to wire cooling rack.

While cookies cool, prepare glaze: 6 tablespoons unsalted butter, softened; 3 cups powdered sugar; 3-4 tablespoon fresh lemon juice. Combine these ingredients and gradually adding lemon juice to a spreading consistency. Let cookies set to harden glaze. YIELDS: 48-50 cookies. Note: very lemony.

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## Molasses Cookies

¾ cup butter, softened  
1 cup sugar  
1 egg  
¼ cup molasses  
2 ¼ cups all-purpose flour  
2 teaspoons ground ginger  
1 teaspoon baking soda  
¾ teaspoon ground cinnamon  
½ teaspoon cloves  
Pinch of salt  
Coarse sugar

In a large bowl, cream butter and sugar until light and fluffy. Beat in eggs and molasses. Combine the flour, ginger, baking soda, cinnamon, cloves and salt; gradually add to creamed mixture and mix well. Shape into balls and roll in coarse sugar. Place 2 ½" apart on ungreased baking sheet. Bake at 400° for 12-16 minutes or until tops are cracked. Remove to wire racks to cool.