



Blend all together in the mixer until it comes together into a frosting. If needed, add a little milk to help the icing along or add more powdered sugar to make more firm.
Add a dollop of icing in the center of the cookies and spread. It is okay if it runs down the sides - that makes it prettier.

Frosting

2 1/4 cups powdered sugar
2 tablespoons softened butter
1 tablespoon fresh lemon juice (add more to taste)
1 tablespoon Countrytime Lemonade mix
Drop of pink gel food coloring (optional)

Directions

Pink Lemonade Cookies

1/2 cup butter, softened	1/4 teaspoon salt
1 cup sugar	1 large organic egg
1 tablespoon grated lemon zest	1/2 cup sour cream
1/2 teaspoon baking powder	1/3 cup fresh lemon juice
1/4 teaspoon baking soda	2 cups all purpose flour

Directions

Preheat oven to 375° F. Line 2 or 3 baking sheets with parchment paper. In a large mixing bowl beat the butter, sugar and lemon zest with an electric mixer on medium speed until well combined. Scrape down the sides of the bowl with a rubber spatula to make sure everything is well blended. Beat in the egg, sour cream and lemon juice until combined. In a separate bowl, combine your dry ingredients. (flour, salt, baking soda and baking powder). Combine the dry mixture into the mixing bowl and blend with the mixer. Don't over beat. Drop rounded tablespoons of dough about 3 inches apart onto prepared baking sheets. Bake until the tops of the cookies are firm, about 8 to 10 minutes. Remove from the oven and transfer cookies to wire racks to cool completely.

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