



Cookie Art

Have fun decorating cookies. All you need are some sugar cookies, icing and sprinkles! See our recipe for easy Lemon Cornmeal Cookies below.



Makes 2-3 Dozen Cookies

INGREDIENTS

- 1 c. room-temperature butter (2 sticks)
- 1 c. sugar
- 1 large egg
- Zest of 1 lemon, finely grated
- 1/4 tsp. salt
- 1 1/2 c. flour
- 1 c. cornmeal
- 1 c. sifted confectioner's sugar
- 2-4 Tbsp. lemon juice

INSTRUCTIONS

1. Preheat the oven to 350 degrees.
2. Cream together butter and sugar until light and fluffy. Blend in the egg and zest. Blend in the salt, flour and cornmeal.
3. Divide the dough in two and roll into logs (2" thick) and wrap in wax paper. Chill overnight (you can also wrap the dough and freeze it for later use).
4. Slice the cookie dough into 1/4" slices. Lay them 2" apart on a greased baking sheet. Bake 10-14 minutes, until the cookies are browned. Let the cookies cool while you make the glaze.
5. Stir 2 Tbsp. of lemon juice into the confectioner's sugar. Stir in more as needed to thin glaze to a pourable consistency. Drizzle glaze over the cookies.