

# Lemon Drop Cookies

Makes about 4 dozen

- 1/2 Cup (one stick) unsalted butter
- 1/4 Cup Shortening
- 1/4 Cup Cream Cheese
- 3 Cups Granulated Sugar
- Zest of 3 Lemons
- 3 Egg Yolks
- 1 T Lemon Juice
- 1/2 t Vanilla
- 1 t Baking Soda
- 1 t Cream of Tartar
- Dash of Salt
- 1 3/4 Cups All-Purpose Flour



Preheat oven to 300 degrees. In the bowl of a mixer, fitted with the paddle attachment, cream butter, shortening and cream cheese at medium speed until smooth, about two minutes.



In the bowl of a food processor, combine granulated sugar and lemon zest. Pulse several times to combine.

Add two cups of lemon/sugar combination, baking soda, cream of tartar and salt to the mixer bowl and beat for several minutes to combine. Add eggs yolks, lemon juice and vanilla and beat to combine. Turn mixer to slow speed and gradually add flour.

Roll dough into 1" balls, roll balls in remaining lemon/sugar mixture and place, 2" apart, on a baking sheet fitted with parchment paper or a silpat. Bake 12 – 14 minutes until just barely browned