

DESSERT

Lemon Drop Cookies

Another great recipe from my amazing baking neighbor Melanie. She makes them extra big--about 4 1/2" in diameter! The perfect size! These cookies remind me of a very special story, *The Lemon Drop Jar* by Christine Widman. In the winter, "Great-Aunt Emma" gets out her glass jar full of lemon drops "...to invite the sun in" and shares them with her niece. Emma's mother had given her the jar when she went away to boarding school. I gave my sister, Becca, a lemon drop jar and that has become the symbol of sharing sunshine with each other. We like to give each other lemon drops, particularly in moments of "Great Tightness," like Winnie-the-Pooh said.* (We ate these cookies first at Peter's Baptism Preview in January 2011.)

1 1/2 cup shortening (butter-flavored) or 1 cup shortening and 1 stick (1/2 c.) butter
2 C. sugar
3 eggs
2 tsp. vanilla
1 tsp. lemon extract
4 c. flour
1 1/2 tsp soda
1 1/2 tsp baking powder
1 tsp salt
zest of one lemon
1 pkg (6 oz) lemon drops, crushed (you can put them in a double Ziploc bag and pound with a hammer)

Cream the shortening and sugar. Add the eggs, vanilla and lemon extract. Then add the dry ingredients (I mix the dry together separately, then add), lemon zest and lemon drops.

Prepare this glaze:

1 cup powdered sugar
juice of 1 lemon (squeeze over a sieve so the seeds don't go in)

Bake at 350°F for 9-11 mins. Brush lightly with glaze and cool.

*Remember when Pooh got stuck in Rabbit's hole? He asks Christopher Robin, "Then would you read a Sustaining Book, such as would help and comfort a Wedged Bear in Great Tightness?"