

Italian Lemon Cookies

Dough Ingredients

- 3 eggs
- ½ c Milk
- 1 tsp Lemon extract
- 1 tsp Vanilla extract
- ½ c Sugar
- ½ c Vegetable oil or melted butter
- 3 c Flour
- 8 tsp Baking powder



Instructions

1. Preheat oven to 350°F.
2. In an electric mixer on medium speed, beat the eggs, milk, extracts, sugar and oil/melted butter until well blended.
3. On low speed, add flour and baking powder. Mix until just blended. The dough should be soft and sticky.
4. Using a tablespoon cookie scoop, drop the dough onto a lightly greased or parchment covered cookie sheet, spacing the cookies 2 inches apart.
5. Bake 10-12 minutes (rotating once) or until lightly browned.
6. Remove cookies from the oven. Remove cookies from sheet onto wire racks. Cool completely.

Frosting/Decor Ingredients

- 6 c Confectioners' sugar
- ½ c Lemon juice
- 1 tsp Lemon extract
- 1 tsp Vanilla extract
- Rainbow nonpareils

In an electric mixer on medium speed, beat the sugar, lemon juice and extracts until smooth.

Finishing

Dip the top of a cookie into the frosting. Set it on a wire rack. When the dripping slows or stops (about 30 seconds), sprinkle generously with the nonpareils. Repeat until all cookies are frosted and decorated. Dry the finished cookies on a wire rack.