

# Lemon Crinkles

*Lee Haugen*

*Silverdale, WA. Chamber Of Commerce Favorite Recipes - 1991*

*2 cups flour  
1 teaspoon baking powder  
1/4 teaspoon baking soda  
1 1/2 cups sugar  
3/4 cup shortening  
1 teaspoon salt  
1 egg  
3 teaspoons lemon extract  
1/4 teaspoon yellow food  
coloring  
1/4 cup canned milk  
1/4 cup white sugar (for  
rolling)*

Preheat the oven to 350 degrees.

In a bowl, cream the sugar, shortening, egg, lemon extract and food coloring.

Add the flour, baking soda, sugar and salt alternately with 1/4 cup of canned milk.

Chill the dough for 30 to 60 minutes.

Roll into balls and roll in sugar.

Bake for 12 to 13 minutes.

---

Per Serving (excluding unknown items): 3523 Calories; 161g Fat (40.9% calories from fat); 32g Protein; 492g Carbohydrate; 7g Dietary Fiber; 212mg Cholesterol; 3012mg Sodium. Exchanges: 12 1/2 Grain(Starch); 1 Lean Meat; 31 Fat; 20 Other Carbohydrates.