

Lemonade Cookies

*Our Favorite Recipes
Best of the Best Minnesota Cookbook*

Yield: 4 dozen small cookies

*1 cup margarine or butter
1 cup sugar
2 eggs
3 cups flour
1 teaspoon baking soda
1 can (6 ounce) frozen
lemonade concentrate,
thawed
sugar*

Preheat the oven to 400 degrees.

In a bowl, cream the butter and one cup of sugar. Add the eggs. Beat until fluffy.

In a bowl, sift the flour and baking soda. Add alternately to the cream mix with 1/2 cup of the lemonade concentrate.

Drop from a teaspoon, 2-1/2-inches apart, on an ungreased cookie sheet.

Bake for 8 minutes or until lightly browned around the edges.

Brush the hot cookies with the remaining lemonade concentrate. Sprinkle with sugar. Remove to cooling racks.

This is a soft cookie. Best stored in a flat pan (only a double layer).

Per Serving (excluding unknown items): 3913 Calories; 198g Fat (45.1% calories from fat); 53g Protein; 487g Carbohydrate; 11g Dietary Fiber; 921mg Cholesterol; 3281mg Sodium. Exchanges: 19 Grain(Starch); 1 1/2 Lean Meat; 37 1/2 Fat; 13 1/2 Other Carbohydrates.