

LEMON SNOWBALLS

INGREDIENTS

½ cup	butter
2/3 cup	sugar
1	egg
¼ cup	lemon juice
1 tbs	lemon peel, grated
1 ¾ cup	unbleached flour, sifted
¼ tsp	baking soda
¼ tsp	cream of tartar
¼ tsp	salt
½ cup	almond meal
Icing sugar	



PREPARATION

Cream butter, sugar and egg until well blended. Add lemon juice and peel.

Combine dry ingredients and mix really well. Stir into creamed mixture until just blended.

Cover and refrigerate dough overnight.

With a small cookie scoop make the balls and refrigerate for one hour.

Bake at 350 degrees for 10 minutes. Cookies will not brown on top.

Remove immediately to a wire rack. Cool and sprinkle with icing sugar.