

Anginetti

(Italian Lemon Drop Cookies)

COOKIE

2 cups all-purpose flour
½ cup sugar
¼ cup vegetable shortening
3 large eggs
1 ½ teaspoons lemon extract
1 ½ teaspoons baking powder
1/8 teaspoon salt



FROSTING

3 cups confectioners' sugar
¼ cup water
1 teaspoon lemon extract

Directions

- Preheat oven to 350°F.
- Cream together sugar and shortening.
- Add eggs and lemon extract and beat well.
- Add flour, baking powder and salt; Mix well. The dough should be soft and sticky.
- Drop dough onto a slightly greased cookie sheet 2-inches apart.
- Bake for about 12-15 minutes, or until firm and lightly brown.
- Remove cookies from cookie sheet and allow to cool completely on wire racks.

Frosting: combine confectioners' sugar, water and lemon extract and mix until smooth.