



## **Lemon Drop Cookies**

**5 cups flour  
6 eggs  
2 cubes softened margarine  
1 cup granulated sugar  
1 tablespoons baking powder  
1/2 tablespoon lemon extract**

**FROSTING...  
powdered sugar  
lemon juice  
yellow food coloring  
lemon zest**

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**Cream margarine and sugar together. Add eggs and lemon extract and beat well. Add remaining dry ingredients. Mix until all holds together well. Roll into about 1 inch balls and bake on lightly greased cookie sheet.**

**Bake in 375 degree preheated oven until slightly brown, about 7-10 minutes. Allow to cool.**

**Make frosting by mixing powdered sugar in bowl with a little lemon juice, lemon zest, then coloring with a couple drops of food coloring. Be careful not to make your frosting too thick or thin. You want it thick enough to dip your cookies in. Place on a rack to cool and dry.**