



SOUR CREAM CITRUS-GLAZED COOKIES

Yield: 96 petite cookies

<u>Ingredients</u>	<u>Lbs.</u>	<u>Ozs.</u>	<u>Method</u>
All-purpose flour	1	4	Combine.
Baking soda	--	.15	
Butter, softened	1	6	Mix into flour at low speed.
Frozen (thawed), refrigerated liquid, or reconstituted dried egg yolks*	--	4	In separate bowl, mix at high speed for 3 minutes.
Sugar	--	10.5	
Sour cream	--	6	Mix into eggs at low speed for 1 minute.
Grated lemon zest	--	.25	
Fresh lemon juice	--	1.5	
Confectioner's sugar	1	10	Blend.
Fresh lemon juice	--	6	
Vanilla extract	--	.25	
Total approx. wt.	6 lbs.	0 ozs.	

*2.3 oz. dried egg yolk plus 1.7 oz. water

Instructions: Pour half of egg mixture into flour; mix 1 minute on low speed. Repeat with remaining mixture. Cover and refrigerate dough at least 30 minutes to firm. Roll out 8 oz. portions on lightly floured surface to 1/4-inch thickness. Use small cookie cutters to shape. Bake at 350°F 8 to 10 minutes until edges are lightly browned. Cool 5 minutes before glazing.

Variation: Substitute orange extract for vanilla. Use food coloring to tint glaze. Reduce lemon juice in glaze to make thicker glaze.