

## Lemon-Pecan Dainties

*(From Lorene Williams; served at the Sept. 2009 meeting of the Southampton Garden Club.)*

The original recipe is in Better Homes and Garden New Cookbook.

### Ingredients

- 2/3 cup shortening
- 1 cup sugar
- 1 egg
- 1 tablespoon lemon juice
- 1 tablespoon lemon rind; grated
- 2 cups flour, all-purpose
- 1 teaspoon baking powder
- ½ teaspoon salt
- 1 cup pecans, finely chopped (optional-I did not use)
- **Lemon Frosting (see recipe below)**

### Directions

Thoroughly cream shortening and sugar; add egg, lemon peel, and lemon juice; beat well. Sift together dry ingredients; add to creamed mixture; mix well. Stir in nuts.

Shape dough into 2 rolls, about 2 inches in diameter; wrap in plastic wrap and chill 2 to 3 hours or until firm. Unwrap roll, and cut into 1/4" or thinner slices; place on lightly greased cookie sheets. Bake at **350 degrees** for 10 to 12 minutes. Cool slightly before removing from pans.

For a more intense lemon flavor, Lemon Frosting is recommended. Piping a ½ inch strip down the middle makes a nice presentation.

### Tips:

An additional tablespoon of lemon rind or the addition of ¼ teaspoon lemon extract to the cookie dough is recommended if you like a clear lemony taste. Shape the rolls into rectangles by placing them into a long slender box. A parchment paper box is just the right size and it is long enough to hold both. Used a very sharp, buttered knife to cut the cookies for baking.

### Lemon Frosting:

This recipe makes enough for a double batch of cookies. Cut in half or the unused portion can be frozen.

### Ingredients

- 1/3 cup butter, room temperature
- 1 teaspoon grated lemon zest
- 1/3 to 1/2 cup freshly squeezed lemon juice
- 4 cups powdered (confectioners) sugar, sifted

In a medium bowl, combine butter, lemon zest, lemon juice, and powdered sugar; stir until well mixed and the right consistency to pipe or spread. NOTE: Additional lemon juice may be needed to get the frosting thin enough.

**Yield 5 dozen**