

# THE PIERPONT INN

## Lemon Refrigerator Cookies Recipe

Yield: 5 dozen

Rind, juice and pulp of 1 large lemon  
1 cup butter, room temperature  
1 cup sugar  
2 eggs  
1 ½ tsp. vanilla extract  
1 ½ tsp. lemon extract  
2 ½ cups sifted all-purpose flour  
1 ½ tsp. baking powder  
½ tsp. salt

Grate the rind of the lemon and set aside. Slice in half, remove seeds, and ream juice and pulp. Cream butter, sugar, eggs and lemon rind with electric mixer until light and fluffy. Blend in vanilla and lemon extracts, along with juice and pulp.

Sift flour, baking powder and salt together. Add to lemon mixture. Form dough into 2-by-6-inch logs, seal in plastic wrap and refrigerate overnight.

Preheat oven to 285 degrees F. Cut dough into ½-inch slices and space 2 inches apart on greased cookie sheets. Bake for 16-20 minutes; avoid over baking. Allow to cool for 5 minutes before transferring to cooling racks. Dust with powdered sugar-if desired.

*Recipe courtesy of The Pierpont Inn*