



CITRUS SUGAR COOKIES

Ingredients:

2 3/4c Flour

1t Baking Soda

1/2t Baking Powder

1/2t Salt

Zest of 2 lemons, 2 limes and 2 oranges

1 1/2c Granulated Sugar

1c Butter

1/2t Vanilla Extract

1 Egg

2T Fresh Lemon, lime and Orange Juice, blended

Instructions:

In bowl, combine and whisk dry ingredients; set aside. In large bowl, cream butter and sugar then add egg, zest, extract and blended juice. Roll rounded tablespoons of dough into balls and roll in sugar. On baking sheet place rounds about 1 1/2 inches apart. Bake 15-17 minutes on parchment paper at 350 degrees. Remove from oven, let sit 2 minutes and remove from sheet to cool.

TO FIND MORE DELICIOUS RECIPES VISIT: KEYSTONEFRUIT.COM/KEYSTONE-KITCHEN
WANT TO GET IN TOUCH? EMAIL US AT: KEYSTONE@KEYSTONEFRUIT.COM