

Butter Cookies

May to made in mixer or food processor.

This cookie dough is iséal for molds for piping.

To use for cut out cookies just chill and roll out.

1 Cup butter

1 Cup Sugar

2 Large Eggs

3 Cups Flour

1 teaspoon cinnamon or 1 teaspoon grated lemon rine

Preheat Oven to 375*

Cream butter; add sugar (gradually. Blend until very light and creamy; beat in eggs. Add flour and cinnamon (or lemon). Stir until blended. Press dough into greased mold and prick 2 or 3 times with fork (to keep dough from puffing while baking) Dough should be level with top of mold. Bake 10-15 minutes. Remove from molds immediately. Recipe yields 5 dozen molded or 7 dozen piped cookies.