## **Grandma's Lemony Butter Cookies**

## **Cookies**:

- 1 cup unsalted butter or margarine
- 1 cup sugar
- 1 egg
- 1 tsp baking powder
- 2 Tbsp lemon extract
- 1 tsp vanilla
- 2 ½ cups flour

Mix first six ingredients with electric mixer until fluffy. Gradually stir in flour by hand until well mixed. Chill 2 to 3 hours until firm enough to roll out with rolling pin.

Preheat oven to 400°F. Roll out  $\frac{1}{2}$  dough at a time on a floured board until  $\frac{1}{2}$ " to  $\frac{1}{2}$ " thick. Cut with cookie cutters and place on ungreased cookie sheet.

Bake 6 to 10 minutes until edges are light brown. Remove and cool on wax paper. When cool, frost evenly with icing.

## Icing:

- 2 cups powdered sugar
- 4 tsp light corn syrup
- 4 tsp milk
- Food coloring
- 2 Tbsp lemon extract