

## Rolled Sugar Cookies

2 1/4 cups flour  
1/4 teaspoon salt  
3/4 cup sugar  
12 tablespoons unsalted butter (room temperature)  
1 large egg  
1 tablespoon lemon zest, finely grated  
1 teaspoon vanilla extract

In large bowl or food processor, cream sugar and butter together until fluffy. Add egg, lemon zest and vanilla extract until well blended. Add the flour and salt and mix until it begins to form a ball, scraping down the sides of the bowl if needed. If the dough is too dry, add a few drops of water. Scrape dough onto a sheet of plastic wrap and press together to form a thick flat disc. Wrap well and refrigerate for 2 hours.

Preheat oven to 350 degrees and butter a baking sheet.

On a lightly floured surface, roll out the dough to about 1/8 inch thick, or desired thickness. The dough needs to be just the right temperature to roll and cut properly. If it is too cold, it is hard to roll, and if it is too soft it becomes difficult to cut and pick up. Roll any scraps back into a ball and chill again. Use as little flour as possible to roll out, so they don't get tough. After cutting, place on a baking sheet and bake for 8-12 minutes or until just lightly browned. Remove from oven and let cool on wire rack. I use an insulated baking sheet to prevent the edges from getting too brown.

Makes 4 dozen, 3 inch (1/8 inch thick) cookies.

*2 Stews*

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