

# lemon light drop cookies

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San Antonio, TX

Bake-Off® Contest 29, 1980

6 DOZEN COOKIES

PREP TIME: 1 hour 10 minutes

START TO FINISH: 1 hour 20 minutes

- 1½ cups sugar
- 1 cup butter, softened, or shortening
- 1 container (6 oz) lemon burst low-fat yogurt or 1 cup sour cream
- 1 tablespoon grated lemon peel
- 1 teaspoon lemon extract
- 2 eggs
- 3½ cups Pillsbury BEST® all-purpose flour
- 2 teaspoons baking powder
- ½ teaspoon baking soda
- ½ teaspoon salt
- Additional sugar (about 3 tablespoons)

- 1 Heat oven to 350°F. Grease cookie sheets with shortening or cooking spray. In large bowl, beat 1½ cups sugar and the butter with electric mixer on medium speed, scraping bowl occasionally, until light and fluffy. Beat in yogurt, lemon peel, lemon extract and eggs until well blended. On low speed, beat in flour, baking powder, baking soda and salt until dough forms. Let dough stand 10 minutes for easier handling.
- 2 Drop dough by rounded teaspoonfuls 2 inches apart onto cookie sheets. Sprinkle with additional sugar.
- 3 Bake 9 to 11 minutes or until edges are light golden brown. Immediately remove from cookie sheets to cooling racks. Cool completely, about 30 minutes. Store in airtight container.

High Altitude (3500-6500 ft): Decrease baking powder to 1 teaspoon.

*I glazed with a lemon glaze after they cooled.*

1 Cookie: Calories 70 (Calories from Fat 25), Total Fat 3g (Saturated Fat 1.5g, Trans Fat 0g), Cholesterol 15mg, Sodium 60mg, Total Carbohydrate 10g (Dietary Fiber 0g, Sugars 5g), Protein 0g % Daily Value: Vitamin A 0%, Vitamin C 0%, Calcium 0%, Iron 0% Exchanges: 1 Other Carbohydrate, ½ Fat Carbohydrate Choices: ½

1 Cr  
200  
1 Fat