Lemon Sugar Cookies

1/2-pound butter

1 ½ cups sugar

2 Tbsp. lemon zest

1 ½ - 2 Tbsp. lemon juice

1 egg

¾ tsp salt

¾ tsp baking soda

2 ½ cups flour

Decorating sugar of various colors

Preheat over to 375 degrees F.

Combine salt, baking soda and flour and set aside.

Chop the butter into small pieces and combine in a mixer with the sugar. Using the paddle attachment, beat until light and fluffy. Add the zest, juice and egg. Mix well.

Add ½ the flour and mix on low speed. Add the remaining flour, mixing until combined.

Using a scoop, portion a ball about 1 ½ inches in diameter and roll in decorating sugar. Bake on a parchment lined cookie sheet about 10-12 minutes until set and the cookie edges are slightly golden but the centers moist and tender. Cool on the pan 5 minutes then move to a rack until cooled completely.

Yields about 50 cookies.