

Lemony Bonbon Cookies

From the kitchen of Fran Clevon

Ingredients:

Cookie

½ cup butter, softened
1/3 cup powdered sugar
1 tablespoon lemon juice
¾ cup flour
1/3 cup corn starch
24 pecan halves

Frosting:

1 ¼ cups powdered sugar
1 ½ teaspoon butter, softened
3-4 teaspoons lemon juice
Optional: couple drops of yellow food coloring
Grated lemon peel (*optional*)

Instructions:

Cookie

1. In small mixing bowl, cream butter and powdered sugar. Beat in lemon juice.
2. Combine flour and corn starch; gradually add to creamed mixture and mix well.
3. Cover and chill for 2 hours.
4. Shape dough into 1 inch balls.
5. Place pecan halves on greased cookie sheet. Top each pecan piece with ball of dough.
6. Flatten with bottom of small glass (*dip glass bottom in flour to prevent sticking*). Bake at 350 for 14-16 minutes or until set. Cool completely.

Frosting:

1. Combine ingredients. Use enough lemon juice to achieve spreading consistency.
2. Spread over cooled cookies.
3. Let stand until set.