

Lemon Herb Crisps

Yield: 48 servings

These lemon herb crisps use freshly grated lemon zest and fresh sage or thyme to provide a beautiful blend of flavors that is light and refreshing. These cookies provide the perfect level of sweetness.

Recipe from Land O Lakes

Ingredients

- 1 cup butter, softened
- 1 cup powdered sugar
- 2 tablespoons freshly grated lemon zest
- 2 tablespoons finely chopped sage or thyme
- 1-3/4 cups all-purpose flour
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- Coarse white or yellow decorator sugar

Directions

1. Heat oven to 350 degrees F. Line sheet pans with parchment paper.
2. Combine butter, powdered sugar, lemon zest, and sage leaves in a large bowl. Beat at medium speed until creamy.
3. Reduce speed to low, add flour, baking powder, and salt. Beat until well mixed.
4. Divide dough in half, placing half in the refrigerator.
5. Roll out half the dough on well-floured surface to a 12 x 8-inch rectangle.
6. Cut with scalloped pastry wheel into 2-inch squares. Place 1 inch apart onto parchment lined cookie sheets. Sprinkle generously with decorator sugar.
7. Bake 7-10 minutes, until edges are golden brown. Cool 2 minutes on cookie sheets, then remove to cooling racks.
8. Repeat steps 5-7 with other half of dough in refrigerator.
9. Store cooled crisps in covered container.

Nutrition Facts	
servings per container	
Serving size	1 (14g)
Amount per serving	
Calories	70
% Daily Value*	
Total Fat 4g	5%
Saturated Fat 2.5g	13%
Trans Fat 0g	
Cholesterol 10mg	3%
Sodium 55mg	2%
Total Carbohydrate 7g	3%
Dietary Fiber 0g	0%
Total Sugars 4g	
Includes 4g Added Sugars	8%
Protein 1g	
Vitamin D 0mcg	0%
Calcium 8mg	0%
Iron 0mg	0%
Potassium 7mg	0%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.