**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**
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: 1 (14g)

<table>
<thead>
<tr>
<th>Nutrition</th>
<th>Amount per serving</th>
<th>% Daily Value</th>
</tr>
</thead>
<tbody>
<tr>
<td>Calories</td>
<td>70</td>
<td></td>
</tr>
<tr>
<td>Total Fat</td>
<td>1g</td>
<td>2%</td>
</tr>
<tr>
<td>Saturated Fat</td>
<td>0.5g</td>
<td>3%</td>
</tr>
<tr>
<td>Cholesterol</td>
<td>0mg</td>
<td></td>
</tr>
<tr>
<td>Sodium</td>
<td>2mg</td>
<td>0%</td>
</tr>
<tr>
<td>Total Carbohydrate</td>
<td>7g</td>
<td>2%</td>
</tr>
<tr>
<td>Dietary Fiber</td>
<td>0.5g</td>
<td>2%</td>
</tr>
<tr>
<td>Sugars</td>
<td>6g</td>
<td>2%</td>
</tr>
<tr>
<td>Protein</td>
<td>0g</td>
<td></td>
</tr>
</tbody>
</table>

* Nutrition information is calculated by a using an ingredient database and should be considered an estimate.

* Daily Values (DVs) are the recommended amounts of nutrients to consume each day. The % Daily Value on nutrition labels tells you how much a serving of a particular food or recipe contributes to each of those total recommended amounts. The daily value is based on a standard 2,000 calorie diet. If you have a health condition you may need more or less of particular nutrients. Consult with your health care team.