

Featured Recipe Related to *Snow on Magnolias* Sparkling Sugar Cookies

In *Snow on Magnolias*, Lia's brother loves sugar cookies and his mother makes them for him frequently. Both my grandmother and my mother had their own sugar cookie recipes. My grandmother's is perfect for cutout cookies and it made a huge batch, too! My daughter and I enjoyed working together to do the cookie cutter kind. But my mom's makes fewer and is easier to do when baking alone, now that my daughter is grown and has her own home. So I'd like to share my mother's sugar cookie recipe with you too! Enjoy!

Ingredients

- ½ cup soft butter
- 1 cup + ½ cup white sugar
- 1 tsp grated lemon peel (or splash of lemon juice)
- 1 egg
- 2 T milk
- 2 cups flour
- 1 tsp baking powder
- ½ tsp salt
- ½ tsp baking soda

Instructions

Preheat oven to 400 deg. F. Lightly grease cookie sheet.

Mix thoroughly in a large bowl the butter, 1 cup sugar, and lemon peel/juice.

Blend in the egg and milk.

In a separate bowl, mix together the flour, baking powder, salt, and baking soda.

Mix the dry ingredients into the shortening mixture.

Form small balls of the dough and place about 2 inches apart on cookie sheet.

Grease the bottom of a flat glass. Dip the glass in ½ cup white sugar and press balls flat.

Bake 8-10 minutes or until golden brown.

Yield: 3 dozen or so

