



Lemon Tart Cookies

$\frac{3}{4}$ cup	butter	1 tsp	vanilla extract	Additional powdered sugar
$\frac{3}{4}$ cup	powdered sugar	$1\frac{3}{4}$ cup	all-purpose flour	
1	egg yolk	$\frac{1}{2}$ cup	lemon curd*	

This cookie is great for the holidays and equally nice in the spring for a light dessert or at an afternoon tea.

In a large mixing bowl, beat butter and sugar until light and fluffy. Add the egg yolk and vanilla; mix well. Stir in the flour; mix until moistened.

Shape dough into a ball; cover and refrigerate 1 hour.

Preheat oven to 350°F. Break dough into small pieces and roll into 1-inch balls. Place on ungreased baking sheets. Make an indentation in the center of each ball with the end of a wooden spoon or your thumb. Bake for 10 to 12 minutes or until the edges are light golden brown. Remove cookies to a wire rack and spoon $\frac{1}{4}$ teaspoon lemon curd onto baked cookie. Cool thoroughly. Store in the refrigerator. Just before serving, sprinkle lightly with powdered sugar.

Makes about 2 dozen cookies.

*Look for lemon curd in the jam and jelly section of grocery or specialty stores.

Fill It Up

Always wait until you have a full load before running your dishwasher.

Also, select the shortest cycle that will properly clean your dirty dishes.