

Powdered Sugar Puff Pastries  
300° 15 min.  
Courtesy of Madam June Beetle

2 C. flour  
1 T. baking powder  
½ t. salt  
1 C. real butter (softened)  
½ C. powdered sugar  
2 t. lemon extract (or raspberry, orange, etc.)  
2 T. water  
1 C. extra powdered sugar in separate bowl to coat cookies after baking

Mix flour, baking powder, and salt. In separate bowl, cream butter and sugar together. Add lemon extract and water. Add flour mixture and combine well.

With your fingers, form into ¾ inch balls and place on an ungreased cookie sheet 2 inches apart. Bake at 300° for 15 min. While still warm, coat with powdered sugar. Serve warm, room temperature, or refrigerated.

For a chocolate mint version: use peppermint extract and add 1 T. cocoa powder to the flour mixture.