

Frosted Lemon Cookies

- Serves 36 1 Cookie Per Serving

Ingredients:

- ½ cup margarine
- 1 cup sugar
- 2 eggs or ½ cup low-cholesterol egg substitute
- 1 teaspoon vanilla
- 2 cups flour
- ½ teaspoon baking soda
- ¼ cup lemon juice
- 1 ½ cups powdered sugar
- 2 tablespoons water
- ½ teaspoon lemon extract



Directions:

Preheat oven to 375 °F. Cream margarine and sugar in mixing bowl until light and fluffy. Add eggs or egg substitute and vanilla and beat well. Stir flour and baking soda together in a small bowl. Add to cream mixture. Beat in lemon juice. Drop by teaspoonfuls onto un-greased baking sheet. Bake for 10-12 minutes or until cookies are light golden brown. Cool. In a small bowl, beat powdered sugar, water and lemon extract until smooth. Spread on cooled cookies.

Analysis		Renal and Renal Diabetic Exchanges
Calories 92	Sodium 39 mg	1 Starch
Carbohydrates 15 grams	Potassium 21 mg	
Protein 1 gram	Phosphorus 10 mg	
Fat 3 grams		