



Tilda's Lemon Snowball Cookies



A favorite teatime treat in the Sinclair sisters' home in Portland, Maine. In *Two Brides Too Many*, they were snacking on the lemony goodness when Father broke his news and turned their world upside down sending Kat and Nell to Cripple Creek, Colorado.



Ingredients

2 ¼ cups flour
1 cup unsalted butter
1 ½ teaspoons fresh lemon juice
Zest from 1 lemon
¼ teaspoon salt
1 ½ cups powdered sugar
¼-½ cup chopped pecans, optional

Instructions

Preheat oven to 350°F. Line cookie sheet with parchment paper. Cream butter, ½ cup powdered sugar (set the rest aside for rolling), and lemon juice. Once those are blended add salt and stir in lemon zest. Add in pecans, if desired. Mix the flour in and stir together until the dough thickens.

Scoop cookies (tablespoon-size) onto your cookie sheet, leaving about an inch between cookies.

Bake for 8-12 minutes. The cookies should no longer look wet. Cool 10 minutes before rolling in powdered sugar and additional lemon zest.

Place remaining powdered sugar in a bowl (you can add more lemon zest, if desired). Roll the cookies in the mixture to coat them. Enjoy!

Do me a favor, let me know if you make this. Please snap a photo and post it with a comment on my Facebook Page or Instagram.