

Lemony Shortbread Cookies

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1 pound (4 sticks) unsalted butter, softened
1 cup granulated sugar
1 3.4-ounce box instant lemon pudding mix
the zest of one lemon
2 tablespoons lemon juice (1 lemon yields approx. 1 tablespoon of juice)
4 cups all-purpose flour
1/2 teaspoon salt

Directions:

Cream together butter, sugar, zest, juice, salt and dry pudding mix. Add flour, one cup at a time. Divide dough in half, and place each half on separate pieces of wax paper. Roll out each to about 1/4-inch thickness. Place both on a cookie sheet and freeze till firm, about 20-30 minutes.

Pre-heat oven to 350 degrees. Remove dough from freezer and cut into whatever shape you desire (I used a round cookie cutter). Place on cookie sheet lined with parchment paper. Bake for 13-15 minutes or until edges are *very* lightly browned. Remove immediately and place on wire racks to cool. Sprinkle powdered sugar on cooled cookies. Makes 3 dozen, give or take, depending on the size and thickness of your cookies.