

Gingered Lemon Drops

Makes approximately 4 dozen

Ingredients:

- 1/2 Cup butter, softened or 1/2 shortening
- 1 1/2 Cups sugar
- 1 Cup sour cream
- 1/3 Cup lemon juice (plus 1 teaspoon for icing recipe)
- 2 1/3 Cups all purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1/4 teaspoon ground ginger (plus 1/8 teaspoon for icing recipe)
- 2 Cups powdered sugar
- 2 Tablespoons Water

Directions:

Preheat oven to 350°.

Line baking sheets with silicone mats, parchment paper, or lightly spray with nonstick cooking spray.

In large mixing bowl, cream together the sugar and butter.

Blend in sour cream and 1/3 cup lemon juice.

Mix in flour, baking soda, salt and 1/4 teaspoon of ginger into butter mixture, blending well.

Drop by rounded teaspoonfuls, two inches apart onto greased baking sheets. Bake 13-15 minutes or until edges are just starting to brown.

Cool.

In small bowl, Mix together the lemon icing:

2 cups powdered sugar, 2 Tablespoons water, 1 teaspoon lemon juice, 1/8 teaspoon ground ginger. Mix well.

Spread icing on cooled cookies.