

Lemon Pecan Cookies

Source: saltmoore.com

Ingredients

1 ½ C sifted flour
½ teaspoon baking soda
½ teaspoon salt
½ C butter
1 C sugar
1 egg
1 tablespoon lemon juice
2 teaspoon lemon rind
½ c finely chopped pecans

Directions

1. Sift all the dry ingredients and set aside.
2. In the bowl of a stand mixer, beat the butter and sugar until fluffy, about 5 minutes. Add the egg, lemon juice, rind, and pecans and mix until evenly mixed. Add half of the dry ingredients, mix, and mix the rest until a soft dough is formed.
3. Turn the dough out onto a lightly floured surface and divide in half. Shape the dough into 2 long rolls, wrap in plastic wrap or wax paper, and chill overnight.
4. When you're ready to bake the cookies, preheat the oven to 375 and slice the logs into ¼ inch rounds. Place the cookies on baking sheets, dust with extra sugar if desired, and bake 8 minutes or until golden around the edges. Remove and cool on a wire rack.