



Lemon Snowball Cookie Recipe

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Recipe found on [Ann's Entitled Life](#)

Prep Time: 45 minutes

Cook time: 13 minutes

Ingredients:

- 1/2 cup Crisco
- 2/3 cup Sugar
- Grated Lemon Grind of 1 Lemon
- 1 Egg
- 3 TBSP Lemon Juice
- 1 TSBP Water
- 1 3/4 cups All-Purpose Flour, sifted
- 1/4 tsp Baking Soda
- 1/4 tsp Cream of Tartar
- 1/2 cup Walnuts, finely chopped
- Confectionery Sugar

Directions:

- Sift together flour, baking soda and cream of tartar. Set aside.
- Using a mixer, cream together Crisco and sugar until light and fluffy.
- Add lemon rind and egg, beat well.
- Stir in water and lemon juice.
- Add sifted flour mixture, blend well.
- Stir in nuts by hand.
- Refrigerate dough 1-2 hours.
- Preheat oven to 350°.
- Dust your hands with flour, and roll a small ball of dough between them (approximately 1" ball.)
- Place 1 inch apart on an ungreased cookie sheet.
- Bake at 350° for 10-12 minutes until bottoms are slightly brown.
- Immediately remove cookies from the cookie sheet, and roll them in confectionery sugar.

Makes 3 dozen Lemon Snowball Cookies