

# Lemon Crisps

## Ingredients

- 1 cup butter softened
- 1 1/4 cup sugar
- 1/2 tsp lemon extract
- 1/2 tsp vanilla extract
- ground peel of one lemon
- 1 egg
- 3 cups flour sifted
- 1 tsp baking powder
- 1/2 tsp baking soda
- 1/2 salt
- 1/2 cup sour cream
- 2 cups rolled oats

## Instructions

1. Beat butter until creamy.
2. Beat in sugar.
3. Add lemon, extracts and lemon peel. Beat well.
4. Sift flour, baking soda, baking powder and salt.
5. Add dry mixture alternatively with sour cream to the creamed mixture and blend well.
6. Beat in oats.
7. Cover dough and chill 2 to 3 hours.
8. Roll out dough on floured board.
9. Cut rounds and place on lightly greased sheet.
10. Sprinkle with granulated sugar.
11. Bake 10-12 minutes at 375°