



## ORANGE AND LEMON WAFERS

- 1 Cup Cookie Starter
- 1 Orange, Juice and Grated Rind
- 1 Lemon, Juice and Grated Rind
- 1 Egg Yolk
- 1/3 Cup Sugar
- 1/2 Teaspoon Baking Powder

## DIRECTIONS

1. Mix all ingredients. Chill.
2. Sprinkle board and rolling pin with confectioners' sugar.
3. Roll a small amount of dough at a time to 1/8 inch thick.
4. Cut into desired shapes.
5. Place 1 inch apart on greased baking sheets.
6. Dip fork in confectioners' sugar and make a waffle design on each cookie.
7. Bake in a 350 degree oven for 10 minutes.