



LEMON CRINKLES

- 1/2 Cup Shortening
- 1 Cup Packed Brown Sugar
- 1 Egg
- 1 Tablespoon Grated Lemon Rind
- 1 1/2 Cups All Purpose Flour
- 1/2 Teaspoon Baking Soda
- 1/2 Teaspoon Cream of Tartar
- 1/4 Teaspoon Salt
- 1/4 Teaspoon Ginger
- Granulated Sugar

DIRECTIONS

1. Heat oven to 350 degrees.
2. Mix shortening, sugar, and egg thoroughly.
3. Blend in lemon rind.
4. Sift together dry ingredients and add to sugar mixture.
5. Roll into 1 inch balls; dip the tops in granulated sugar.
6. Baked on an ungreased baking sheet for 10 to 12 minutes.