



## LEMON BLOSSOM SNOWBALLS

- 1/2 Cup Shortening or Butter
- 2/3 Cups Sugar
- 2 Teaspoons Grated Lemon Rind
- 1 Egg
- 1 3/4 Cups Sifted Flour
- 1/2 Teaspoon Baking Soda
- 1/4 Teaspoon Cream of Tartar
- 3 Tablespoons Lemon Juice
- 1 Tablespoon Water
- 1/2 Cup Chopped Nuts

## DIRECTIONS

1. Cream shortening, sugar and lemon rind until fluffy.
2. Add egg and beat until smooth.
3. Sift together flour, baking soda and cream of tartar.
4. Add to creamed mixture alternately with lemon juice and water.
5. Stir in nuts. Chill.
6. With floured hands, form into small balls.
7. Place 1 inch apart on baking sheets.
8. Bake in a 350 degree oven for 8 to 10 minutes.
9. Roll immediately in confectioners' sugar.