

Lemon Drop Cookies (Italian cookies)
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3	eggs
125 ml	cup milk
5 ml	lemon extract
125 ml	sugar
125 ml	vegetable oil
750 ml	flour
35 ml	baking powder

Preheat oven to **350 degrees F.**

Grease baking sheets with cooking spray or cover with parchment paper

With an electric mixer, combine eggs, milk, extract, sugar, and oil.

Add flour and baking powder. Mix just until blended.

The dough will be soft and sticky.

Using a teaspoon, drop the dough onto the prepared baking sheet.

Space the cookies about 2 inches apart.

Bake 8-10 minutes or until slightly browned.

Remove from oven. Transfer cookies to a wire rack.

Cool completely.

Frost with Confectioners' Icing.

Confectioners' Icing:

250 ml	confectioners' sugar
5 ml	vanilla
50 ml	water

Combine all ingredients until smooth.

Dip or drizzle tops of cookies with icing.

Dry the cookies on a wire rack.