

SAND COOKIES

Makes 42 cookies

½ cup confectioners' sugar, sifted
½ cup butter, softened
½ teaspoon vanilla extract
2 tablespoons lemon zest, grated
2 cups cake flour
¼ cup milk
½ cup sugar, coarse



Using an electric mixer with the paddle attachment, cream together the sugar, butter, vanilla extract, and lemon zest on high speed until smooth and light, about 3 minutes.

Add the flour all at once and mix on low speed until combined.

Divide the dough in half and roll into 6-inch-long cylinders (they should be 1¼ inches in diameter). At this point the cookies may be tightly wrapped in plastic wrap and frozen or refrigerated for later use or they may be prepared for baking.

To bake the cookies, preheat the oven to 350 degrees F. Brush the cylinders of cookie dough with milk and roll them in the coarse sugar.

Cut the logs into ¼-inch thick slices and place them on a parchment-lined cookie sheet.

Bake for 12 minutes or until light golden brown.

Adapted from the CIA's *Gourmet Meals in Minutes* cookbook.

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