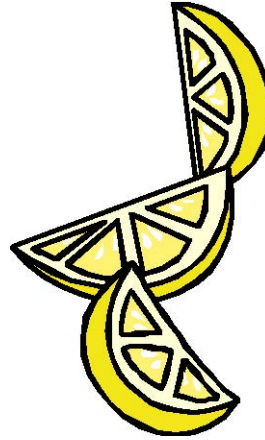


Lemon Sugar Cookies

1/2 cup butter flavored Crisco
3/4 cup powdered sugar
1 1/2 tsp egg replacer
1 tsp lemon extract
1/2 tsp lemon zest
1/2 cup potato starch
1/2 rice starch
1/2 cup Wel-Plan baking mix
1/2 tsp baking soda
1/2 tsp cream of tartar
1 tsp lecithin
1/4 tsp salt



In a large mixing bowl, cream together the Crisco, powdered sugar, egg replacer (mixed with 2 tbsp water), lemon extract and lemon zest. Add the potato starch, rice starch, Wel-Plan baking mix, baking soda, cream of tartar, lecithin, and salt. Mix well. Chill the dough. Roll out and cut into cookies. Bake at 375° for 10 minutes. Makes 40 cookies.



Per recipe: 18 mg ohe, 0.6 g protein
Per cookie: trace phe, trace protein
Created by Evelyn Gower



Cristine M. Trahms Program for Phenylketonuria
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