

CHERRY LEMON CROWNS

- 2/3 cup butter
- 3 oz. cream cheese, softened
- 1 cup sugar
- 1 egg yolk
- 1 tsp. grated lemon rind
- 1 tsp. fresh lemon juice
- 2 cups flour
- 1 doz. each candied
red and green cherries, halved
- 1 1/2 cups powdered sugar
- 1-2 Tblsp. fresh lemon juice



Beat butter and cream cheese until creamy. Gradually add sugar, beating until light and fluffy. Add egg yolk, lemon rind and lemon juice, beating well. Add flour, beating until blended. Cover and chill dough for at least 2 hours. Shape chilled dough into 1-inch balls.

Place 2 inches apart on ungreased baking sheets. Flatten each ball into a 1 1/2 inch disc. Press a candied cherry half into the center of each cookie. Bake at 350F for 12-15 minutes or until edges are barely golden. Cool 1 minute on baking sheets, remove to rack and cool completely. Drizzle lightly with lemon glaze.

Let set.

Glaze: Stir together sugar and juice to make a thick yet easy to drizzle icing.