

Lemon Snowflakes

$\frac{1}{2}$ c. soft butter Cream butter; gradually beat
 $\frac{1}{2}$ c. powder sugar in sugar, cornstarch, flour,
 $\frac{3}{4}$ c. cornstarch Chill at least 1 hr. & have
 $1\frac{1}{2}$ c. sifted flour dough into 48 small balls;
drop onto 1 c. finely chopped pecans scattered on
waxed paper. Flatten with bottom of glass
dipped in flour. Put, nut-side-up, on buttered
cookie sheets. Bake 350°F, 15 min. Mix 1 c.
powder sugar, 2 T melted butter, & 1 T. lemon juice

until smooth.

Dorothy Dwey