

## Lemony Bonbon Cookies

*From the kitchen of Fran Clevon*

### Ingredients:

#### Cookie

½ cup butter, softened  
1/3 cup powdered sugar  
1 tablespoon lemon juice  
¾ cup flour  
1/3 cup corn starch  
24 pecan halves

#### Frosting:

1 ¼ cups powdered sugar  
1 ½ teaspoon butter, softened  
3-4 teaspoons lemon juice  
Optional: couple drops of yellow food coloring  
Grated lemon peel (*optional*)

### Instructions:

#### Cookie

1. In small mixing bowl, cream butter and powdered sugar. Beat in lemon juice.
2. Combine flour and corn starch; gradually add to creamed mixture and mix well.
3. Cover and chill for 2 hours.
4. Shape dough into 1 inch balls.
5. Place pecan halves on greased cookie sheet. Top each pecan piece with ball of dough.
6. Flatten with bottom of small glass (*dip glass bottom in flour to prevent sticking*). Bake at 350 for 14-16 minutes or until set. Cool completely.

#### Frosting:

1. Combine ingredients. Use enough lemon juice to achieve spreading consistency.
2. Spread over cooled cookies.
3. Let stand until set.