

## Pailin's Ginger Lemon Cookies

<http://userealbutter.com/2007/12/20/lemon-ginger-cookies-recipe/>

16 oz. (2 cups) unsalted butter, softened  
1 cup sugar (or 1 1/3 cups powdered sugar – more stable at elevation)  
2 lemons' freshly grated zest  
1 tbsp lemon juice  
1 tbsp vanilla  
4 cups flour  
1/2 tsp salt  
1/2 cup sweetened flaked coconut (oh, I omitted this because I didn't have any)  
1/2 cup crystallized ginger, coarsely chopped (use as much of this as you like)  
1/2 cup candied lemon peel (use as much of this as you like)

Cream the butter and sugar together. Mix in the zest, lemon juice, and vanilla. Add flour and salt and mix until well blended. Finally stir in the coconut, ginger, and lemon peel. Wrap the dough in plastic wrap and shape into a log (or whatever shape you want) and refrigerate for a couple of hours. Preheat oven to 325°F. Remove from refrigerator and slice the dough about 1/4 inch thick. Set on baking sheet with enough space for spreading. Bake for 20-25 minutes.