

Cornmeal Sugar Cookies

Amount	Measure	Ingredient - Preparation Method
2/3	cup	all-purpose flour
1/4	cup	yellow cornmeal
2	tablespoons	cornstarch
1/4	teaspoon	salt
1	stick	unsalted butter - softened
1/3	cup	powdered sugar
1/2	teaspoon	vanilla extract
1	teaspoon	lemon zest - grated
		granulated sugar

Preheat oven to 350 with rack in middle.

Whisk together flour, cornmeal, cornstarch and salt.

Blend butter, powdered sugar, vanilla and zest in a food processor until creamy, about 30 seconds. Scrape down side of bowl, then add all of flour mixture and pulse until dough just begins to come together.

Roll out dough on a well-floured surface with a well-floured rolling pin to 1/3" thick. Cut out as many rounds as possible with a 2" round cookie cutter and transfer to an ungreased large baking sheet. Rereoll scraps and cut out more rounds. Sprinkle tops with granulated sugar.

Bake until undersides are golden, 12 to 14 minutes. Transfer to rack to cool.

Yield: "18"