

SUGARED GERM COOKIE BALLS

1-1/2 c. white flour
1 c. wheat germ
1/4 t. salt
1 c. shortening

1/2 c. sugar

1 t. vanilla

1 t. grated lemon rind

powdered sugar Cream shortening, sugar, vanilla and lemon rind. Add blended dry ingredients. Press dough with fingers until it holds together. Shape into 1-inch balls. Place on ungreased baking sheet. Bake at 350 degrees for 12 to 15 minutes. Roll in powdered sugar while warm and cool on rack. Roll in powdered sugar again when cool. Makes 3-1/2 dozen cookies.

From: Donna Kummer

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