

Despite all of the struggles and trials people may come across in their lives, every girl and woman needs to remember that they are a princess. I was recently reminded of this by a good friend in an afternoon chat.

She handed me this recipe and told me the recipe came with a story about a Princess whose only wish was to find a prince who could bake a cookie as delicate as she. As I read the recipe I couldn't wait to try out these delicate little morsels. One of Alexa's favorite things to do is help me bake cookies so I thought it would be a perfect fun activity to do over the weekend.

We all sat down, the kids each having their own color of sugar and made these wonderful treats. Making cookies is such a fun family activity, for both little girls and little boys. Try these out with your family. They are delicious.

### ***Princess Cookies***

3 cups all purpose flour Topping:

1 tsp baking soda 1/2 cup sugar

1/2 tsp salt 1-2 drops food coloring

1 cup butter, softened

1-1/2 cups white sugar

2 eggs

1/4 cup lemon juice

1 lemon, zested

1 tsp vanilla extract

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Preheat oven to 350°F. Whisk together flour, baking soda and salt until thoroughly mixed. In a separate bowl beat butter and sugar until creamy, then add eggs one at a time. Beat in lemon juice, vanilla and lemon zest. Gently mix in flour mixture until just incorporated. Chill dough 30 minutes.

Mix the food coloring of your choice with sugar in a small bowl.

Scoop up 1-1/2 teaspoons dough per cookie. Gently form a ball and roll in the colored sugar. Place balls 2 inches apart onto a baking sheet.

Bake about 8-10 minutes or until edges just begin to brown. Cool one minute on baking sheet before removing to rack.

