

Lemon Basil Cookies

2 c sifted all-purpose flour
1 1/2 t baking powder
1/2 t salt
2/3 c softened butter or margarine
1 c sugar
1 egg
1 t vanilla
*3 T fresh lemon basil, chopped
1 T finely chopped lemon peel
1 c pecans, chopped

Sift together first 3 ingredients; set aside. In large bowl, beat butter at medium speed until light. Gradually beat in sugar; add egg, vanilla, basil and lemon peel, beating until very light and fluffy.

At low speed, beat in dry ingredients in 3 or 4 additions. Mix in chopped nuts, using hands if necessary.

Turn out dough onto lightly floured surface; divide in half and roll 6-7 inches long. Roll in plastic wrap and refrigerate until firm, at least 8 hours.

When ready to bake, preheat oven to 375°. Cut dough into 1/8 inch slices and place 2 inches apart on ungreased cookie sheet. Bake 8-10 minutes or until lightly browned (do not overcook). Remove immediately from sheet and place on wire rack to cool. Store in airtight container after completely cooled.

Note: rolls of dough may be frozen, then thawed in refrigerator for a short time just before baking.

(* or substitute one cube frozen lemon basil, which was chopped in small amount olive oil, and frozen in ice cube tray.)