

Serves: _____
Makes
7 doz.



Recipe from the kitchen of: Mary O'

Here's what's cookin' Lemon Angel Wings

Bake @ 300 F for 10-12 min

Sift together 2 c. flour

1 t. salt

1 t. soda

Cream: $\frac{2}{3}$ c. shortening, add gradually
well
1 c. brown sugar, packed firm

Add: 1 t. vanilla

1 egg, beat well

Blend in dry ingredients, gradually,
mix thoroughly. Chill while preparing meringues +
fillings

Beat: 3 egg whites until foamy

Add: $\frac{3}{4}$ c. sugar gradually, beating thoroughly after each addition until meringue stands in heavy, lustrous peaks when beater is raised.

Blend in: 2 t. lemon juice; continue beating until meringue again forms stiff peaks.

Shape: chilled dough into balls, using 1 t. of dough for each ball. Place on ungreased baking sheets. Flatten to $\frac{1}{8}$ in. thickness.

Place: one rounded t. of meringue on each cookie. Hollow the center of each with back of t. dipped in cold water

Bake: in slow oven (300°) 10-12 min. until cream colored. When cool fill meringue nest with lemon filling.

Lemon Filling
for Lemon ~~the~~ Angel Halos

Combine 3 slightly beaten egg yolks, 1 c. sugar, $\frac{1}{4}$ c. lemon juice, 1 t. grated lemon rind in saucepan. Heat to boiling, stirring constantly. Remove from heat, add 3 T. butter, cover & cool.