

YOGURT LEMON COOKIES

Ingredients:

½ cup White Mountain Foods Bulgarian Yogurt
½ cup butter OR margarine, softened
¼ cup granulated rice syrup
2 egg whites OR 1 egg or egg substitute
juice and zest of 1 lemon
½ tsp. vanilla
2 cups uncooked oats (quick or old-fashioned)
½ cup whole wheat flour
½ cup unbleached white flour
1 tsp. aluminum-free baking powder
½ tsp. baking soda

Directions:

Lightly spray or oil cookie sheet. Beat butter and rice syrup until fluffy. Add yogurt, egg whites, lemon juice, zest, and vanilla; mix until well blended. Gradually add combined remaining ingredients; mix well. Cover and refrigerate for 1 to 3 hours. Heat oven to 375° F. With lightly floured hands, shape dough into 1-inch balls; place on prepared cookie sheet. Using bottom of glass dipped in sugar, press into 1/8-inch thick circles. Bake 10 to 12 minutes or until edges are lightly browned. Cool 2 minutes on cookie sheet; remove to wire rack. Cool completely. Store tightly covered.