

Moon Crescents (Gurabi je)

Ingredients

Cookie

- 1 cup lard
- 1 cup sugar
- 3 cups flour
- 4 egg yolks
- 1/2 tsp lemon extract
- 1/2 lemon juice from 1/2 lemon

Optional toppings (see instructions below)

- 1-2 egg whites
- 1/2 cup white sugar
- chopped nuts
- 2 tsp cornstarch

Instructions

Cookies

1. Cream lard and sugar until light and fluffy; add egg yolks and blend in.
2. Add lemon extract and juice and then blend in the flour, mixing well.
3. Roll dough out on floured board to about 1/2" thickness. Cut with

cookie cutter into quarter moon shapes.

4. Bake on ungreased pan at 325 degrees for 25 minutes.

Optional Toppings

1. Prior to baking, tops of cookies can be brushed with egg whites (unbeaten) and sprinkled with chopped nuts.
2. For a more decorative cookie, beat until stiff 2 egg whites to which $\frac{1}{2}$ cup sugar and 2 teaspoons cornstarch have been added. Beat until very stiff, put meringue into pastry bag and with a rosette ti, pipe meringue across center of cookie. Bake as directed.