

# Moon Crescents (Gurabije)

## 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
- chopped nuts
- 1/2 cup white sugar
- 2 tsp cornstarch
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## 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 1/2 cup sugar and 2 teaspoons cornstarch have been added. Beat until very stiff, put meringue into pastry bag and with a rosette tip pipe meringue across center of cookie. Bake as directed.