



You'll need a  
Grater or zester  
Candy thermometer  
Plastic wrap  
Keeps 1 week in fridge  
or 2 months freezer

**Ingredients**

2 eggs plus 2 egg yolks  
¼ teaspoon lemon zest  
2/3 cup lemon juice  
6 TBS unsalted butter  
1 cup of sugar

Beat butter and sugar to a smooth consistency and add eggs and egg yolks. Add lemon juice to mixture and mix together. Mixture may look lumpy or curdled but will be smooth once cooked. Cook over medium heat to a temperature of 170° Do Not Boil. Once it reaches the temperature, remove from heat and add the lemon zest (best if you get unwaxed lemons) Pour in bowl and cover with plastic wrap.



You'll need a  
Large square 4" cookie  
cutter  
Parchment paper  
Combine dry ingredients  
and cut in butter with  
knives or pastry cutter.

**Ingredients**

2 cups flour, ¼ cup sugar  
2 teas baking powder,  
½ cup of unsalted butter  
cut into pieces, ¼ teas salt  
1 large egg, slightly beaten  
½ cup of cream or milk  
1 teas good vanilla extract

Mixture will be crumbly, add liquids and mix together, don't over mix. Knead mixture and you'll see small bits of butter. Roll out mixture about ¾ inch thick. Brush top with cream or egg wash, sprinkle with sugar. Cut with cookie cutter and then in half with knife. Place on cookie sheet with parchment paper Bake 375° for 15-18 minutes



You'll need:  
A Bridge set of cookie  
cutters, ♠♣♥♦ 2-3"  
For the cucumber  
Sandwiches, slice the  
cucumber lengthwise

**Ingredients**

English cucumbers, Hard  
boiled eggs, Tuna,  
Mayonnaise, Soften butter,  
Cream cheese  
American or other cheese  
Arugula or watercress  
Mustard, garlic powder,  
Good white, sourdough  
and pumpernickel bread

place on papertowels to remove the water. Make a light herb butter by adding ¼ teas garlic powder And 1 teas of fresh dill, parsley or thyme and mix together well. Spread butter mixture on the white bread (keeps the sandwich from getting soggy), add cucumber slices and greens cut out.