

DOMINO COOKIES

2 c. self-rising flour

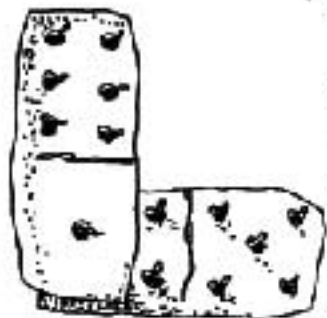
1/2 c. margarine,
chilled

1/2 c. sugar

Finely-grated zest
of 1 lemon

1 sm. egg, beaten

1 c. semi-sweet
chocolate pieces

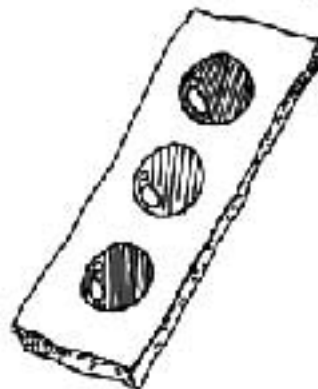


- * Preheat oven to 350°.
- * Cut butter into flour mixture until it resembles bread crumbs.
- * Stir in sugar and lemon zest, then mix in egg to form dough.
- * Turn out dough onto a floured surface and knead until smooth.
- * Spray 2 baking sheets with nonstick cooking spray.
- * Roll out dough to a rectangle about 1/4-inch thick.
- * Cut into 3 x 1 1/2-inch bars.
- * With spatula, transfer to baking sheets.
- * With a knife, mark each cookie crosswise across center.
- * Arrange chocolate pieces on each to resemble domino dots.
- * Bake 12 to 15 minutes, until light brown around edges.
- * Cool slightly on baking sheets, then transfer to a wire rack to cool completely.
- * Makes about 20.

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VARIATION:

Traffic Signal Cookies

- * After cutting dough rectangles and transferring them to the baking sheets, cut out 3 circles from 1/2 of the strips using a small, round cookie cutter.
- * Bake; cool on baking sheets.
- * Using half the strawberry jam, spread a thin layer over plain cookies.
- * Place the cut-out cookies on top.
- * Fill the top hole with strawberry jam, the center hole with peach and the bottom hole with lime, to represent traffic signals.

DECORATION:

4 T. strawberry jam

2 T. peach or apricot
jam

2 T. lime marmalade