1/2 cup Crisco 3/4 cup sugar 1 egg 1 tablespoon lemon juice 1/4 teaspoon lemon rind. grated 11/2 cups all-purpose flour. sifted 1 teaspoon baking powder 1/2 teaspoon salt

1/2 cup lemon drops, finely crushed

Preheat oven to 350°. Cream Crisco and sugar: add egg, lemon juice, and rind. Combine flour with baking powder, salt, and crushed candy. Add to creamed mixture. Mix at high speed until well blended. Drop by teaspoonfuls onto ungreased baking sheets. Bake at 350° for about 10 minutes or until edges just begin to brown. Cool slightly. Remove from baking sheets to cooling racks. Frost if desired. Loretta Lynn