

Given to Grand Regent Sandy Thompson by PDGR Louise Lawson-MD/DE/DC

Louise shared these cookies at the MD/DE/DC Conference and they were awesome!

### **Easy Zucchini Bread**

3 eggs	3 C Flour
1 c Oil	1 tsp Baking Soda
2 C Sugar	1 tsp Salt
2 C grated Zucchini	3 tsp Cinnamon
3 tsp Vanilla Powder	1/4 tsp Baking Powder

Beat eggs until light, add oil, cinnamon, vanilla & mix lightly. Add dry ingredients and Zucchini and mix well. Bake @ 352 for 50 minutes. If you do muffins bake for 10 minutes.



### **Easy Lemon Cookies**

1 box Lemon Cake Mix  
2 Eggs  
1/3 C Oil  
1 tsp Lemon extract (can use Lemon Juice, better flavor)

Preheat oven to 375. Pour cake mix into a large bowl, stir in eggs, oil and lemon extract until well blended. Drop teaspoonful's of dough into a bowl of confectioner's sugar. Roll them around until they are lightly covered. Then put them on an ungreased cookie sheet. Bake for 6/9 minutes, bottoms should be light brown and insides chewy. If you prefer a crisper cookie push the ball down with a fork a little and bake till browned.

