Lemon Thins

1 1/2 cups flour

2 Tablespoons cornstarch

1/4 teaspoon salt

1/4 teaspoon baking powder

1/8 teaspoon baking soda

10 Tablespoons butter

1/2 cup sugar

2 Tablespoons lemon juice

1 egg yolk

1 1/2 teaspoons lemon extract

Cream together butter and sugar until light and fluffy.

Add yolk, lemon juice and extract.

Combine flour, cornstarch, salt, baking powder and baking soda.

Add to butter mixture until just combined.

Divide dough in half, shape each half into a disk and wrap each in plastic wrap. Refrigerate 1-24 hours.

Remove dough from frig. Knead 3-5 times. Roll into a 1/4 inch circle.

Use a round cookie cutter to cut circles.

Bake cookies on silpat lined baking sheets for 12-14 minutes at 325.

Cool on wire racks.