



Posted on 19 April 2015
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Lemon Cookies



Ingredients

1/2 c (118 g) unsalted butter, room temp
3/4 c (149 g) sugar
1 egg, room temp
1 1/2 Tbsp lemon juice (I just used the juice of half a lemon)
1 1/2 Tbsp lemon zest (I used the zest from the whole lemon)
1/2 tsp vanilla
1/2 tsp baking powder
1/4 tsp baking soda
1/4 tsp salt
1 1/4 c (156 g) flour

Preparation

1 1. Preheat oven to 350F (175C).

- 2 2. Cream together the butter and sugar, then add the egg, juice, zest and vanilla. Sift in the dry ingredients and mix until just combined. Drop by 1 1/2 tsps onto lined baking sheets and bake 10-12 min until lightly golden around edges. Let cool on sheets one minute before placing on racks to cool completely. Makes about 2 dozen.
- 3 Lemon Icing
- 4 1. You probably won't need this much icing, but it depends on how much icing you want to put on the cookies. I used around 3/4 c icing sugar and just enough lemon juice to make a thick paste.
- 5 2. 1 c (150 g) icing sugar
- 6 3. 4-6 Tbsp lemon juice
- 7 4. Beat together and drizzle over cooled cookies.

Cooks Note

(Source)
