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by ewfood

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)