

LEMON CRINKLE COOKIES

INGREDIENTS

2 cups flour
1 1/2 teaspoons baking powder
1/2 teaspoon salt
1 cup granulated sugar
2 tablespoons fine lemon zest
1/2 cup unsalted butter, at room temperature
2 eggs, at room temperature
1/4 cup fresh squeezed lemon juice
1/2 teaspoon lemon extract
1/2 cup powdered sugar, sifted

INSTRUCTIONS

Combine flour, baking powder, and salt in a bowl. Set aside.

With your fingers, rub the zest into the granulated sugar until very fragrant.

In a stand mixer, cream the butter and sugar together until light and fluffy. Add the eggs, one at a time, mixing until smooth. Add the lemon juice and extract, and mix again until smooth. Add the flour mixture and mix until the dough just comes together. Chill the dough for 30 minutes before continuing.

Preheat the oven to 350F. Line cookie sheets with parchment paper or silpat. Roll dough into 1 tablespoon balls, then roll in powdered sugar until well coated. Arrange 2 inches apart on a parchment-lined baking sheet. Bake for 10-12 minutes.