



Glazed Lemon Cookies

Yield: 2-dozen cookies

Two baking sheets prepared with parchment paper

350°F

These cookies are soft on the inside with the outside coated with course sugar to make a crunch.

Dough

2-1/4 cups	all-purpose flour
1/2 tsp	baking powder
1/2 tsp	sea salt
1 cup	unsalted butter, softened to room temperature
3/4 cup	granulated sugar
2 tbsp	lemon zest
1 large	egg
1 tsp	pure vanilla extract

Glaze

1 cup	powdered sugar
4-5 tsp	fresh lemon juice
2 tbsp	course sugar

1. In a bowl, whisk flour, baking powder, and salt set aside.
2. In mixing bowl with paddle attachment cream butter until fluffy, add sugar and lemon zest. Add egg and vanilla.
3. Add flour slowly on low speed, just until incorporated.
4. Using a #30 disher, scoop 12 rounds per sheet, pat down with palm of your hand. If your hand sticks, wet it. Bake until light brown on the edges, about 12-14 minutes. Cool cookies on baking sheet for 2 minutes and transfer to cooling racks. Cool completely.
5. In a medium bowl, whisk together powdered sugar and lemon juice. Spoon glaze on top of each cookies, dust with sugar.