

Small-Batch Soft and Chewy Lemon Cookies

Makes one dozen cookies packed with big, bold lemon flavor

Ingredients

½ c. unsalted butter, softened
¾ c. granulated sugar
2 T. light brown sugar, packed
1 large egg
1 T. lemon extract
2 T. lemon zest
1 T. honey
yellow food coloring, optional, as desired for color
2 c. flour
2 t. cornstarch
pinch salt, optional and to taste
1 t. baking soda
2 T. lemon juice
powdered sugar for dusting or glaze, if desired



LEMON

Directions

In a large mixing bowl combine butter, sugars, egg, lemon extract and beat until creamed, light, fluffy, and well-combined. Add lemon zest, honey, optional food coloring and beat until well-combined. Add flour, cornstarch, optional salt, baking soda and mix until just combined. Add lemon juice and mix until just combined.

Form 12 balls of dough, flattened slightly, on a large plate and cover with plastic wrap.

Refrigerate for at least 3 hours or up to 5 days. Do not bake with unchilled dough or else cookies will be more prone to spreading and therefore will bake thinner and flatter.

Once properly chilled, preheat oven to 350 degrees. Line baking sheet with parchment paper or spray with cooking spray. Place dough mounds on prepared sheet spaced at least 2 inches apart. Best to bake only 6 cookies at a time.

Bake for about 10 minutes, or until edges have set and tops are just set, even if slightly undercooked, pale and glossy in the center. Don't over bake or undersides could become too browned. Cookies firm up as they cool.

Allow cookies to cool on baking sheet for about 10 minutes before moving to a rack.

Serve plain or dust with powdered sugar, or drizzle with lemon glaze topped with lemon zest.

Lemon Glaze

For intense lemon flavor make a lemon glaze and sprinkle with additional lemon zest

Ingredients

1 c. powdered sugar
2-3 T. lemon juice

Directions

In a medium bowl combine the powdered sugar and lemon juice with a whisk, adding more lemon juice as needed to form a smooth, pourable glaze. Drizzle over completely cooled cookies. Sprinkle freshly glazed cookies with additional lemon zest, if desired.