

Lemon Cookies

Preheat oven to 350 degrees

These cookies are soft, chewy, and have just the right hint of lemon flavor. These are also good if you roll the balls of dough in granulated or turbinado sugar before baking instead of glazing them

Ingredients

- 1 cup Softened butter
- 1 ½ cups Granulated sugar
- 1 large Egg
- 1 tsp Lemon juice
- 1 Tbs Lemon zest
- 1 tsp Vanilla extract
- ½ tsp Salt
- ½ tsp Baking powder
- 2 ¼ cups All-purpose flour

Glaze

- 1 ½ cups Confectioner's sugar
- 1 Tbs Lemon juice
- 1 Tbs Lemon Zest
- 1 Tbs Milk
- ¼ tsp Vanilla extract

Directions

1. Preheat Oven to 350 degrees
2. In a large bowl, cream the butter, sugar, and egg
3. Add in lemon juice, lemon zest, and vanilla and mix well
4. Fold in all dry ingredients
5. Roll dough into 1 inch balls and place 2 inches apart from each other on an ungreased cookie sheet
6. Bake at 350 degrees for 8-10 minutes until lightly golden around the edges
7. Combine all glaze ingredients in medium bowl and whisk until smooth
8. Drizzle glaze over slightly warm cookies and let finish cooling completely before eating

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