



LOVES FOOD

LEMON GLAZED COOKIES

INGREDIENTS:

For 50 cookies (Double the recipe for more cookies)

4.5 cups of all-purpose flour	1 teaspoon of baking powder
450 grams) unsalted butter, at room temperature	1 teaspoon of salt
1.5 cups of granulated sugar	2 eggs
4 tablespoons lemon zest (about 6 medium lemons)	

For the glaze:

1.5 cups of sifted powdered sugar	4 tablespoons fresh lemon juice
Lemon zest to garnish (if desired)	

METHOD:

1. Preheat the oven to 180°C
2. Sift flour, baking powder, and salt in a small bowl and set aside.
3. In a large bowl, use a hand mixer with the paddle attachment to beat the butter, sugar, and lemon zest until light and fluffy. Make sure to scrape the bottom of the bowl so that the mix is all incorporated.
4. Beat in the eggs until very well combined. Again, be sure to scrape the bottom of the bowl.
5. On low speed, add the flour mixture and blend until well incorporated. The dough will be slightly dry.
6. Using a tablespoon, scoop dough and create meatball-sized balls. Roll each ball with your palms and place them on a baking sheet with adequate space apart.
7. Using your palm, gently flatten the dough to create a cookie shape. Check to make sure the cookies aren't touching.
8. Bake for 12-14 minutes or until cookies are slightly golden brown. Cool cookies on a baking sheet for 5 minutes and transfer them to a tray to completely cool.
9. Make the glaze: In a medium bowl, whisk together powdered sugar and lemon juice, a tablespoon at a time, until a very thick but pourable glaze forms.
10. Spoon each cookie with the lemon glaze. Garnish with extra lemon zest, if desired. Let cookies sit for at least 30 minutes until icing has set.
11. Store at room temperature in an airtight container for up to 3 days or refrigerate.

Enjoy!

With love,
From Famous Warrior's kitchen