



Lemon Cookies

Cookie dough ingredients:

- 2 cups all-purpose flour
- 1/2 tsp baking soda
- 1/2 tsp salt
- 1 Tbsp finely grated lemon zest, plus 2 tablespoons fresh lemon juice
- 1/2 cup (1 stick) unsalted butter, room temperature
- 1 cup granulated sugar
- 1 large egg
- 1 tsp pure vanilla extract

Lemon glaze ingredients

- 2 cups confectioners' sugar
- 2 Tbsp finely grated lemon zest
- 1/3 cup fresh lemon juice

Preparation

Preheat oven to 350 degrees. In a medium bowl, whisk together flour, baking soda, salt, and lemon zest. In a large bowl, using an electric mixer, beat butter and granulated sugar until light and fluffy. Add egg, vanilla, and lemon juice and beat until combined. With mixer on low, beat in flour mixture.

Drop dough by heaping tablespoons, 1 inch apart, onto two baking sheets. Bake until edges are golden, 15 to 20 minutes, rotating sheets halfway through. Let cool 2 minutes on sheets, then transfer cookies to a wire rack to cool completely.

Make lemon glaze: In a medium bowl, whisk together 2 cups confectioners' sugar, 2 tablespoons finely grated lemon zest, and 1/3 cup fresh lemon juice until smooth.

Spread cookies with lemon glaze and let set, about 1 hour.

Makes 24 cookies

Serving Size: 1 cookie

Nutrition Facts (per serving)

Calories	141
Fat (g)	4
Saturated Fat (g)	3
Cholesterol (mg)	19
Sodium (mg)	79
Carbohydrate (g)	25
Fiber (g)	0
Protein (g)	1
Calcium (mg)	32

