

# Glazed Lemon Cookies

Makes Two Dozen



## Ingredients

### For the Cookie Dough

- 2 cups all purpose flour
- ½ teaspoon baking soda
- ½ teaspoon kosher salt
- 1 tablespoon lemon zest
- 2 tablespoons fresh lemon juice
- ½ cup (1 stick) unsalted butter, at room temperature
- 1 cup sugar
- 1 large egg
- 1 teaspoon pure vanilla extract

### For the Glaze

- 1 ½ cups confectioners' sugar
- 2 - 3 tablespoons lemon juice
- Zest of one lemon

## Steps

1. Preheat oven to 350°F. Line two baking sheet pans with parchment paper.
2. In a medium bowl, whisk together the flour, baking soda, salt, and lemon zest.
3. In the bowl of an electric mixer, beat butter and sugar on high speed until the mixture is light and fluffy.
4. Add egg, vanilla and lemon juice and beat until combined.
5. With mixture on low, slowly add flour mixture until just combined.
6. Drop dough by heaping tablespoons or a small scoop, 1-inch apart, onto two baking sheet pans.
7. Bake until the edges are golden, about 15-20 minutes (make sure to rotate the sheet pans halfway through the baking process).
8. Allow cookies to fully cool before applying the glaze.

*To make the glaze, whisk together the confectioners' sugar, zest and juice in a small bowl until there are no lumps. If the mixture is too thick, add a teaspoon of juice at a time and whisk until the desired consistency.*

*\*These will keep in an airtight container for up to three days.*