

## LEMON BUTTER COOKIES

For high altitude baking adjustment, increase oven temperature 25 degrees for best baking results. This adjustment applies to other baked goods as well.

### INGREDIENTS

#### LEMON BUTTER SUGAR COOKIE

- 1 cup (2 sticks) butter (unsalted and softened)
- 1 1/2 cups granulated sugar
- 1 egg
- 2 1/4 cups all-purpose flour
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 1 teaspoon vanilla
- 2 large lemons lemon zest
- 1 tablespoon (one large lemon) lemon juice

#### LEMON SUGAR

- 1/2 cup granulated sugar
- 1 large lemon lemon zest

### RECIPE INSTRUCTIONS

Preheat oven to 350° F. Line cookie sheets with parchment paper or a non stick baking mat. Cream together butter and granulated sugar until light and fluffy using the Bosch Whips or Cookie paddles. Add egg and mix until well-combined. Stir in flour, baking powder, salt, vanilla, lemon zest and lemon juice using the Bosch cookie paddles or dough hook. Allow to sit for about 3 minutes to allow lemon flavor to develop. While waiting, start on lemon sugar by stirring together 1/2 cup of granulated sugar and lemon zest from a large lemon. (You can store this in an airtight container if you would like to also use it for later use). Scoop cookie dough by the tablespoon full and roll into a ball. Add lemon sugar to a large bowl then place each ball of cookie dough into the bowl of lemon sugar and roll to coat well. Place cookie dough onto baking sheet, spacing about 1 1/2 inches to 2 inches apart. Lightly press each cookie down. Bake for 10 to 12 minutes or until lightly browned. Lemon Butter Cookies also freeze well for three months, if carefully wrapped, but who wants to wait 3 months- just eat them now and make more later!

