

Lemon Sugar Cookies

Source: *Cooking Pleasures Magazine*, 2009

Cookie Ingredients	18 (4-inch)	36 (4-inch)	72 (4-inch)
Butter, unsalted	1 c	2 c	4 c
Sugar, granulated	1 c	2 c	4 c
Sugar, brown	0.5 c	1 c	2 c
Eggs, large	2	4	8
Salt	0.5 tsp	1 tsp	2 tsp
Vanilla extract	2 tsp	4 tsp	8 tsp
Baking Powder	1 tsp	2 tsp	4 tsp
Flour, all-purpose	2.5 c	5 c	10 c
Lemon peel, grated	1 T	2 T	4 T

Glaze Ingredients

Sugar, confectioners'	1 c	2 c	4 c
Lemon juice	2 T	4 T	8 T
Lemon peel, grated	0.25 tsp	0.5 tsp	1 tsp

Directions

- Preheat oven to 375°.
- Line 3 to 4 baking sheets with parchment paper.
- Melt butter and set aside to cool.
- In large bowl, whisk together melted butter, brown sugar and sugar.
- Whisk in eggs and vanilla until well-blended.
- In medium bowl, whisk together flour, baking powder and salt.
- Stir into butter mixture.
- Stir in all remaining ingredients.
- Use #16 cookie scoop or 1/4 cup measure to scoop dough; place on baking sheets, leaving at least 3 inches between cookies.
- Flatten gently into 3-inch rounds.
- Bake 10 to 12 minutes or until light golden brown around edges but still pale in center and slightly soft.
- In small bowl, combine all glaze ingredients. Whisk to combine.
- Remove from oven; immediately slide parchment paper onto wire racks to cool.
- Cool 5 to 10 minutes. Brush glaze over cookies.