

Glazed Lemon Cookies

	Ingredients
1 ½ C	Flour
½ tsp	Salt
½ tsp	Baking soda
6 Tb	Butter, unsalted, softened
2 oz	Cream cheese, softened
1 C	Sugar
4 tsp	Lemon zest (1 lemon)
1	Egg
	Glaze:
1 ¼ cups	Powdered sugar
4 – 5 Tb	Lemon juice
	Pinch of salt

Method

1. Preheat oven to 350f.
2. Whisk together the dry ingredients.
3. Beat together the butter and cream cheese until combined, about 2 minutes.
4. Beat in the sugar and lemon zest until creamy, about 2 minutes. Add the egg and mix until combined.
5. Mix in the dry ingredients until combined.
6. Place 1 oz cookie dough (about 2 Tb) on lined sheet pans.
7. Bake at 350f until puffed and browning around the edge, 12 – 14 minutes. Allow cookies to cool.
8. Mix glaze: Place powdered sugar into a bowl with salt and stir in lemon juice. The glaze should be thin enough for dipping.
9. Dip tops of cookies. Allow excess to drip off and place on a cooling rack with parchment underneath. Allow the glaze to set up.

Makes about 18 cookies.