

Cookies with Lemon Glaze

Cookies:

1 1/2 sticks of unsalted butter (room temp)
3/4 cup sugar
2 egg yolks
1/2 t vanilla extract
1/4 t salt
2 cups flour (all-purpose)

Glaze:

1 cup powdered sugar
2T lemon juice (fresh)
1 t grated lemon zest

Mix butter & sugar until fluffy, add egg yolks, vanilla & salt until combined. Slowly add flour until incorporated.

Divide dough in half, roll into logs (1 1/4 inch diameter), refrigerate about an hour

Preheat oven to 350. Slice cold logs into 1/4 inch slices and place on cookie sheet (sprayed or parchment) about 1 1/2 inches apart. Bake 16-20 minutes. Cool on cookie sheet for 5 minutes, then transfer to cooling rack until completely cooled.

Whisk together glaze ingredients until thick, but pourable (using more lemon juice as necessary). Drizzle or dip each cookie and let set.

This dough can also be frozen for up to 2 months in the logs shape.

I have not tried this yet, but adding lemon juice or zest to the cookie itself might also be yummy and add more lemon flavor.

(Original idea from Real Simple magazine's December 2008

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