

## Lemon Crinkle Cookies with Lemon Frosting

### Ingredients

For the cookies:

- 1/2 cup butter, softened
- 1 cup granulated sugar
- 1/2 teaspoon vanilla extract
- 1 whole egg
- 1 teaspoon lemon zest (more! more!)
- 1 Tablespoon fresh lemon juice
- 1/4 teaspoon salt
- 1/4 teaspoon baking powder
- 1/8 teaspoon baking soda
- 1 and 1/2 cups all-purpose flour
- 1/2 cup powdered sugar, for rolling

For the frosting:

- 1/2 cup (1 stick) butter, softened
- 3-4 cups powdered sugar
- 1/4 cup fresh lemon juice
- zest from one large lemon

For the cookies:

- Preheat oven to 350 degrees.
- Grease light colored\* baking sheets with non-stick cooking spray and set aside. (Or just use parchment paper or silpats.)
- In a large bowl, cream butter and sugar together until light and fluffy.
- Whip in vanilla, egg, lemon zest, and juice. Scrape sides and mix again.
- Stir in the salt, baking powder, baking soda, and flour slowly until just combined.
- Scrape sides of bowl and mix again briefly.
- Pour powdered sugar onto a large plate. Roll a heaping teaspoon of dough into a ball and roll in powdered sugar. Place on baking sheet and repeat with remaining dough.
- Bake for 9-11 minutes or until bottoms begin to barely brown and cookies look matte (not melty or shiny).
- Remove from oven and cool cookies about 3 minutes before transferring to cooling rack.

For the frosting:

- Beat the butter until fluffy. Gradually add the powdered sugar, 1 cup at a time.
- Add lemon juice and zest. Add more powdered sugar until icing is thick enough to be of good spreading consistency.
- Spread on top of cookies or on the bottom and sandwich them, once they are cool.

Notes

\*If using a non-stick darker baking tray, reduce baking time by about 2 minutes.

**Submitted by Deb Collins**