

# Soft and Chewy Lemon Cookies



## Ingredients:

- 12 tbsp unsalted butter, softened
- 1 ½ cups granulated sugar
- 1 tbsp. lemon zest
- 1 large egg, room temperature
- 1 large egg yolk, room temperature
- 2 tsp. lemon extract (or 1 tsp. each lemon and vanilla extract)
- 3 cups all-purpose flour, spooned and leveled
- 1 tsp. baking soda
- 1 tsp. cornstarch
- ¾ tsp. salt
- 2 tbsp. lemon juice
- ¼ cup granulated sugar, for rolling & garnishing

## Method:

1. Beat the butter, sugar, and lemon zest in a stand mixer fitted with the paddle attachment for about 3-4 minutes or until light and fluffy, scraping down the sides of the bowl as needed.
2. Add eggs and extract(s), mix again.
3. Add the dry ingredients in a mound with baking soda on top.
4. Add the lemon juice on top of the baking soda, it will foam = activated.
5. Mix just until combined. Do not over mix.
6. You can refrigerate the dough now as is or scoop and roll into balls and then refrigerate. Balls will be about ~1 ½-2 tbsp. in size.
7. Refrigerate at least 1 hour.
8. Preheat the oven to 375°F (160°C)
9. Add about ¼ cup granulated sugar into a bowl and roll the balls in the granulated sugar.
10. Line 2 baking sheets with parchment paper or silicone baking mats and place about 6-8 cookies at a time on a baking sheet.
11. Bake for 10-12 min. DO NOT OVERBAKE. These need to be very soft and chewy.
12. Swirl a cup around the cookies when they come out of the oven (while they're still warm) to make them perfect circles. (optional)
13. Rest on a cookie sheet for just 5 minutes then carefully transfer to a wire rack to cool completely. They will look puffy out of the oven but settle as they cool.
14. Sprinkle the tops of cookies with more granulated sugar for a sparkly look and lemon zest if desired.
15. Enjoy!

