

LEMON SUGAR COOKIE CUT-OUTS

No refrigeration required

INGREDIENTS

4 cups sifted flour	
2 teaspoons baking powder	
1 ½ cups sugar	
2 eggs at room temperature	
¾ cup butter (1 ½ sticks) at room-temperature (don't melt it!)	
2 teaspoons vanilla	
zest of one lemon	

LET'S MAKE IT!

Preheat oven to 350°F. Line baking sheets with parchment paper.

In a bowl, stir together dry ingredients.

In a second bowl (with a stand mixer or electric mixer), beat butter with sugar until light and fluffy.

Beat in eggs, lemon zest and vanilla.

Stir in flour mixture one third at a time to make a stiff dough. (If you can get a little witch in a chicken apron to help with this step, all the better.)

Don't be alarmed that the dough looks crumbly at this point- it should. The beauty of this dough is that it comes together due to the warmth of your hands, kneading it briefly until it just comes together.

Divide dough into 4 pieces, keeping covered with plastic wrap until ready to roll. DO NOT REFRIGERATE DOUGH.

Very lightly dust work surface with flour. With a rolling pin, roll out one piece at a time to 1/2 inch thickness. It's important not to roll out too thinly.

Cut out with cookie cutters.

Bake ON PARCHMENT PAPER until barely golden (approx. 12 minutes). Cool before decorating.

LEMON SUGAR COOKIE ICING

INGREDIENTS

2 cups powdered sugar	3 Tbsp freshly squeezed lemon juice
3 Tbsp water	food coloring

LET'S MAKE IT!

Mix sugar and water to form a thick, smooth icing.

Divide into dishes based upon the number of different colors desired. Stir in food coloring to reach desired shade(s).

Spread icing onto cookie.

Add any additional decorations before icing dries. It dries very quickly.

To make leaf variegation in the icing, ice one cookie at a time, then dip a toothpick in a different colored frosting & drag the toothpick through the wet base color on the cookie.