

Glazed Lemon Cookies

Makes about 14 cookies

For the cookies:

- 1/2 cup unsalted butter, room temperature
- 1/2 cup powdered sugar
- 1 cup AP flour
- 1 tablespoon fresh lemon juice
- 1/2 tablespoon lemon zest
- 1/4 teaspoon salt

Preheat oven to 350° (convection)

Line a baking sheet with parchment paper.

Add butter and powdered sugar to bowl; beat with mixer until light and fluffy (3-4 min).

Add flour, lemon juice, lemon zest and salt. Mix to combine.

Using a small cookie scoop, drop dough onto parchment lined baking sheets, about 2" apart.

Gently flatten the cookies with your hands (not very flat, just a light press).

Bake for 10-14 minutes. Should be lightly browned on the bottoms.

Cool on pan for 5 minutes before moving to cooling racks.

For the glaze:

- 1/4 cup powdered sugar
- 1/2 tablespoon lemon juice
- 1/2 teaspoon lemon zest
- 1/2 tablespoon heavy cream

Add all ingredients to small bowl. Mix until combined.

Spoon glaze over cookies.

Let set up for 15 minutes or until glaze has firmed up.