



"Bake what you love and love what you bake". Established 2005

Lemonade Thumbprint Cookies

Yield: 20 – 22 cookies

Here is what you need:

1 cup all-purpose flour
1/8 teaspoon salt
1 stick unsalted butter, softened
1/3 cup granulated sugar
1 tablespoon lemon zest
1 egg yolk
1/2 teaspoon vanilla extract

Icing:

3/4 cup powdered sugar, plus 1 to 2 tablespoons more for dusting.
4 to 5 teaspoons lemon juice.
1-2 drops yellow or pink food dye

Here is how you do it:

Preheat oven to 350 degrees. Line two baking sheets with parchment paper.

In a small bowl, combine flour and salt; set aside.

Using a hand-mixer or rubber spatula, beat butter with sugar, lemon zest, egg yolk, and extract. Slowly add in flour mixture and mix until it forms a dough.

Roll dough into 1-inch balls. Place on the prepared pans two inches apart. Using your thumb, create a dimple to hold the glaze in the center of each cookie. Bake for 15 – 18 minutes, or until the edges are lightly golden-brown. If centers become puffy, use the back of a wooden spoon or a teaspoon to compress the center of the cookie.

While the cookies are cooling, mix together powdered sugar, water, and yellow or pink color. Spoon glaze into the center of each cookie and dust with powdered sugar just before serving.