

OLD-FASHIONED LEMON SUGAR COOKIES

Ingredients

- 1 2/3 cups sugar
- 2 tsp pure lemon oil
- 2 1/2 cups sifted all-purpose flour
- 1/2 tsp baking soda
- 1/4 tsp salt
- 1 cup (2 sticks) unsalted butter, room temperature
- 1/3 cup finely grated lemon zest
- 1 large egg
- 2 Tbsp fresh lemon juice

Directions

1. Position a rack in the middle of the oven and preheat the oven to 400 degrees. Butter 2 large nonstick baking sheets.
2. Stir together 2/3 cup of the sugar and 1 tsp of the lemon oil in a small bowl.
3. Sift together the flour, baking soda, and salt into a medium bowl.
4. Beat the butter, remaining 1 cup of sugar, remaining 1 tsp of lemon oil, and the zest with an electric mixer on medium-high speed in a large bowl until light and fluffy. Add the egg and beat until well blended. Reduce the speed to low, add the flour mixture and lemon juice, and beat until just blended.
5. Form balls with tablespoonfuls of the dough, roll them in the sugar-lemon oil mixture to coat well, and place them about 3 inches apart on the baking sheets. Flatten each ball with the bottom of a glass until about 2 inches round. Sprinkle each one with a pinch of the sugar-lemon oil mixture.
6. Bake, one sheet at a time, for 8 to 10 minutes, until the edges are lightly browned. Remove the cookies from the baking sheet and let cool on a wire rack.

Source: *Luscious Lemon Desserts* (Longbotham)