

Lemon Cookies



These cookies are pretty delicious and very sweet indeed.

What you need ...

For the dough:

- 250g soft **butter**
- 200g **sugar**
- A pinch of **salt**
- 6 **egg yolks***
- 2 **organic lemons**
- 500 g **flour**
- 1tsp **baking powder**

For the icing:

- 200g **powdered sugar**
- some **warm water**
- some **fresh lemon juice**

* No need to throw the mass of egg white away – an additional kind of cookies is quickly done. Try out macaroons with coconut or hazelnuts... you find numerous recipes for these nice and easy sweets online, which can enrich your cookie plate!

Stir the butter with sugar, salt and the egg yolks until the mass is fluffy. Then grate the lemon peel first and then juice the lemons. Put 2-3 tbs of juice and as much lemon peel as you want to the mass.

Mix the flour with baking powder and strain it in the mass. Mix all ingredients now properly and put the dough in the fridge for around one hour.

Take the dough out of the fridge and roll it to a thin dough. Cut out cookies with all types of cookie cutters you love.

The cookies need a stove temperature of 180°C (baking function) and around 9 minutes to be ready. Check carefully if you can move them easily on the baking paper, then they should be ready. They should have a golden yellow color.

When the cookies are ready and cooled down you can mix the powdered sugar with some of the lemon juice and 1-2 tbs warm water. The icing must be spreadable but not too liquid. Baste the cookies with the icing and let the icing dry out.

Now you can enjoy the lemon cookies.

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