



Chewy Lemon Cookies

INGREDIENTS

1 3/4 cup all-purpose flour
3/8 cup cornstarch
2 teaspoons baking powder
3/8 teaspoon salt

3/4 cup (1 1/2 sticks) unsalted butter, room temperature
7/8 cup granulated white sugar
1/2 cup light brown sugar
1 egg

1 1/2 teaspoons lemon extract
1 Tbsp. lemon zest

DIRECTIONS

- Preheat oven to 325°F. Lightly grease baking sheets or line with parchment paper.
- In a large bowl, combine dry ingredients (flour, cornstarch, baking powder, salt) and set aside. In a bowl, beat butter, both white and brown sugars until creamy. Beat in egg, then lemon extract and lemon zest.
- Slowly combine dry ingredients with wet until well blended. (Mixture will be crumbly at first. Keep mixing until it all comes together.) Using cookie scoop, scoop dough to form balls and place on baking sheets. Flatten with fork or lightly greased glass to form disc.

- Bake in 325 degree oven for about 10 minutes or until cookies are set and just starting to brown at edges.

Recipe brought to you by <http://sharetherecipe.com/>