

Chewy Lemon Snowdrop Cookies



COOK TIME: 1 hour YIELD: 24 cookies

DESCRIPTION

Chewy Lemon Snowdrop Cookies are perfectly little pillows of chewy lemonness. They look unassuming, but might be the best cookie ever made!

INGREDIENTS

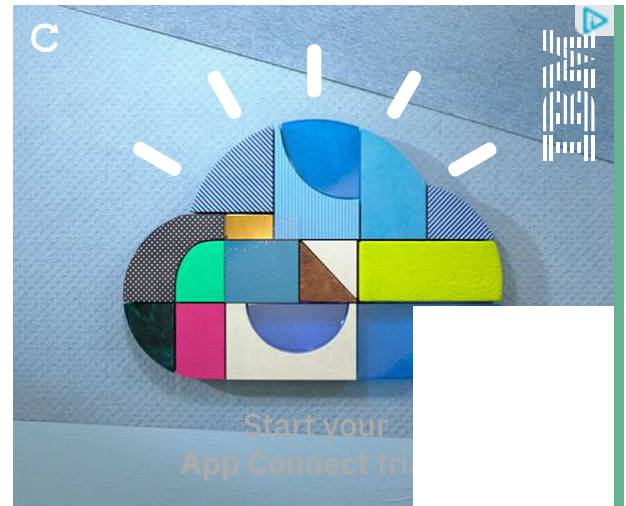
- 1 stick butter, softened
- Zest and juice of one lemon
- 1/2 cup granulated sugar
- 1/4 cup honey
- 1 teaspoon vanilla extract
- 1 3/4 cups all-purpose flour
- 1 teaspoon baking soda
- 1/4 teaspoon salt
- 1/2 cup powdered sugar

INSTRUCTIONS

- 1 Preheat oven to 350°.
- 2 In the bowl of a stand mixer fixed with a paddle attachment, cream together the butter, lemon zest and juice, sugar, honey, and vanilla extract until well-mixed—scraping sides

as necessary. The mixture may look curdled from the lemon juice.

- 3 Add in the flour, baking soda, and salt, and mix until well-combined. Chill dough for at least 30 minutes.
- 4 Form the dough into one-inch balls and place on a cool, ungreased baking sheet, two inches apart. Bake in preheated oven for 5-7 minutes, or until the bottoms just begin to slightly brown. Let cool on cookie sheet for a minute or two, then carefully transfer to a cooling rack to cool completely. Once cool, toss in powdered sugar.



DID YOU MAKE THIS RECIPE?

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