



INGREDIENTS

WET INGREDIENTS

1 cup of granulated sugar

Zest of 2 lemons

1/4 cup of freshly squeezed lemon juice

1 TSP of vanilla bean extract

2 large eggs

½ TSP of kosher salt

½ cup of melted & cooled butter

1/8 TSP of Turmeric

DRY INGREDIENTS

2 1/3 cup of AP flour

½ TSP of baking soda

OTHER

1 cup of icing sugar



LEMON CRINKLE COOKIES

By Caterina Romano's kitchen

DIRECTIONS

1. Using a food processor, blitz together the sugar and lemon zest.
2. Add the lemon juice, vanilla, eggs, salt, butter and turmeric and blitz together until well combined.
3. Combine the flour with the baking soda and mix well.
4. Make a well in the middle of the flour and stir in the wet ingredients, mixing until the dough forms.
5. Plastic wrap and refrigerate the dough for 24 hours.
6. Preheat the oven to 350 DF.
7. Line two baking sheets with parchment paper.
8. Using a 1" scooper, roll the dough into a ball.
9. Roll the ball in the icing sugar coating it completely.
10. Place the ball on the baking sheet 2 inches apart.
11. Bake in oven for 12-14 minutes.
12. Allow to cool completely before serving.

ENJOY THE LEMON CRINKLE COOKIES