



INGREDIENTS

WET INGREDIENTS

1/2 cup of granulated sugar

Zest of ½ lemon

¾ cup of unsalted butter

Juice of 1 lemon

1 large scrambled egg

DRY INGREDIENTS

2 1/2 cups of 00 flour

1 packet of vanilla sugar (or 1 TSP of vanilla bean extract)

1 TSP of baking powder

Generous pinch of kosher salt

OTHER

1 cup of icing sugar



LEMON CURD COOKIES

By Caterina Romano's kitchen

DIRECTIONS

1. In a bowl of a stand mixer fitted with a paddle attachment, combine the sugar and lemon zest. Mix together on medium speed for 3 minutes until creamy.
2. Add the butter and lemon juice and continue mixing. Scramble the egg and add it to the bowl. Stop the machine, do a scrape down with a rubber spatula when needed to ensure that the ingredients are well combined.
3. Preheat the oven to 360 DF.
4. In a glass bowl, combine and whisk together the flour, vanilla sugar, baking powder and salt until well combined.
5. Add the dry to the wet ingredients one tablespoon at a time. When the dough gathers around the paddle, the dough is ready.
6. Divide the dough into two portions. Wrap in plastic wrap and refrigerate for 1 hour.
7. Prepare a baking tray lined with parchment paper. Using a 1 TBSP scooper, collect the dough and roll into a small meatball. Coat the cookie with icing sugar. Place on baking tray. Using a cork or finger, press into the center of the dough to make an indentation.
8. Fill the cookies with 2 teaspoons of lemon curd.
9. Bake in oven for 15-20 minutes.
10. Allow the cookies to cool for 20 minutes.
11. Lightly cover the cookies with icing sugar.

ENJOY THE LEMON CURD COOKIES