Lemon Shortbread Cookies

Try our lemon shortbread cookies with fresh lemon zest, pure lemon extract, and a bright lemon glaze - each nibble is a tantalizing delight! These buttery and bright treats are made from a simple shortbread dough that's easy to roll out and cut into your desired shapes.

Let's get baking!

ingredients

makes about 48 cookies

for the cookies:

- 1 cup (2 sticks) butter, softened
- 1/2 cup granulated sugar
- 1 large lemon zested, (about 1 tablespoon)
- 1 teaspoon pure vanilla extract
- 1 teaspoon pure lemon extract
- 2 cups all-purpose flour (240 grams)
- 3 tablespoons corn starch

for the glaze:

- 1-1/2 cups powdered sugar
- 1 tablespoon light corn syrup
- 1/2 teaspoon vanilla extract
- Pinch of salt
- 1-2 tablespoons lemon juice

directions

1 **In a stand mixer, cream the room-temperature butter until smooth but not overly fluffy.** Add the sugar and mix until creamy and combined. Add the lemon zest, vanilla and lemon extract and mix until combined.

2 **In a separate bowl, measure the flour by weight using a kitchen scale.** Too much flour can make the shortbread cookies too dense, so measuring by weight will be more accurate. Mix 3 tablespoons of cornstarch with the flour using a fork.

Tip: Adding cornstarch to the shortbread results in a more tender texture to the final cookie.

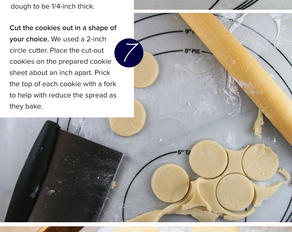
3 **Add the flour mixture to the mixer and mix until just combined.** Do not over mix.

4 **On a silicone baking mat, pieceof parchment paper, or plastic wrap, empty the dough from the mixing bowl, and using a light touch, gather into a dough ball.** Pat the ball into a 1-inch flat disc and wrap tightly with plastic wrap. Refrigerate for 20-30 minutes.

5 **When ready to bake the cookies, preheat the oven to 350 F.** Prepare cookie baking sheets by lining with parchment paper or choose nonstick baking sheets.

Tip: We like to use a rolling pin that has measurement rings to ensure we are getting to exactly 1/4-inch thick evenly rolled out dough!

6 **Roll out the cookie dough on a silicone baking mat or clean work surface dusted with flour.** Dust the rolling pin and your hands with a bit of flour, and then roll out the cookie dough to be 1/4-inch thick.



7 **Cut the cookies out in a shape of your choice.** We used a 2-inch circle cutter. Place the cut-out cookies on the prepared cookie sheet about an inch apart. Prick the top of each cookie with a fork to help with reduce the spread as they bake.

8 **Bake for 10-12 minutes or until the edges just barely begin to turn brown.** Remove the baking sheet from the oven and place on a cooling rack. Allow the cookies to cool slightly – about 4-5 minutes – right on the baking sheet, then transfer the cookies to a cooling rack and allow to cool completely.

9 **Make the lemon glaze.** In a small bowl, whisk the powdered sugar, corn syrup, vanilla extract, pinch of salt, and one tablespoon of the freshly squeezed lemon juice. Add additional lemon juice a little at a time until the desired consistency is reached, about a 3-second ribbon.

10 **Spread or drizzle the icing on top of the cooled cookies.** Finish the cookies with a garnish of lemon zest. Allow the icing to set and harden prior to storing.

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