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Dawley Farm Village
at the Roundabout
cooksbak.com

Lemon Shortbread Cookies

Makes about 48 cookies

Try our lemon shortbread cookies featuring fresh lemon zest, pure lemon extract, and a bright lemon glaze. Each nibble is a tantalizing delight! These bright and buttery treats are made from a simple shortbread dough that's easy to roll out, and fun to cut into favorite shapes. Let's get baking!

Cookie Ingredients:

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

Glaze Ingredients:

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

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.
3. Add the flour mixture to the mixer's bowl and mix until just combined. Do not overmix.
4. Empty the dough from the mixing bowl onto a silicone baking mat, or piece of parchment paper. Using a light touch, gather into a dough ball. Pat the ball into a 1-inch flat disc and wrap tightly in plastic wrap. Refrigerate for at least 20-30 minutes, or until baking time.
5. When ready to bake the cookies, preheat the oven to 350 F. Prepare the cookie baking sheets by lining with parchment paper or by choosing nonstick baking sheets.
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, then roll out the cookie dough to a thickness of 1/4-inch.
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 steam escape while baking.
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 wire rack to finish cooling 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 few drops 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, if desired. Allow the icing to set and harden prior to stacking and storing.