

Lemon Crinkle Cookies

adapted from LDS Living Magazine

Makes 1 dozen cookies (I recommend doubling this recipe)

Ingredients:

½ cup butter, softened
1 cup granulated sugar
½ teaspoon vanilla extract
1 whole egg
1 tablespoon lemon zest
1-2 tablespoons fresh lemon juice
¼ teaspoon salt
¼ teaspoon baking powder
⅛ teaspoon baking soda
1 ¾ cup cake flour
¼ cup powdered sugar

Directions:

Preheat oven to 350 degrees (I use the convection setting).

Grease light colored baking sheets lightly with non-stick cooking spray and set aside. Or use parchment lined baking sheets.

In a large bowl, cream butter and sugar together until light and fluffy. Whip in vanilla, egg, lemon zest, and juice. Scrape sides and mix again.

Stir in all dry ingredients slowly until just combined, excluding the powdered sugar. Scrape sides of bowl and mix again briefly.

Pour powdered sugar into a bowl.

Roll a heaping teaspoon of dough (I use a 1 ½ inch cookie scoop) into a ball and roll in powdered sugar.

Place on baking sheet and repeat with remaining dough.

Bake for 8-9 minutes* or until bottoms begin to barely brown and cookies are set.

Remove from oven and let cookies cool completely.

Tips:

*If using a non-stick darker baking tray, reduce baking time by about 2 minutes.

-The original recipe calls for 1 ½ cups all purpose flour. I baked these several times and found the cookies were not as puffy as I would like. We live at about 4400 ft above sea level and have to add additional flour to achieve a cookie that is not completely flat after baking. I tried adding additional all purpose flour, but found using a total of 1 ¾ cups of cake flour produced the result I wanted- a cookie that was still chewy and moist, but not flat.