

## Italian Lemon Cookies

*The Sugared and Spiced Kitchen*

<http://thesugaredandspicedkitchen.blogspot.com>

3/4 C. salted butter, softened

1 C. sugar

1 t. vanilla

2 eggs

2 3/4 C. all-purpose flour (Always and only [White Lily](#) for me)

1 t. baking powder

1/2 t. salt

### **Glaze:**

1 C. sifted powder sugar

zest of one lemon

juice of one lemon

coarse sparkling sugar (optional)

Preheat oven to 350 degrees. Line baking sheets with parchment paper.

In a small bowl, mix flour, baking powder, and salt together. Set aside.

Cream butter and sugar until well combined. Add eggs and vanilla and continue to cream until light and fluffy, about 3 - 4 minutes. Slowly add flour mixture and mix just until combined. Be careful to not overbeat.

Chill dough for at least one hour.

On a flour-lined counter or board, roll out dough to no less than 1/4" thick. Using cutters dipped in flour, cut cookies into various shapes and place them on the baking sheet. Sprinkle with decorating sugar or bake as they are and glaze when they are cool.

Bake for 8 - 10 minutes or just until sides are set. DO NOT LET THEM GET BROWN!

Cool completely if you are planning to glaze the cookies.

For the glaze, mix the powdered sugar, lemon zest, and lemon juice together until smooth, thinning with a little milk if necessary. Dip the tops of the cookies into the glaze. Sprinkle with coarse sparkling sugar if desired and allow to dry on racks.