

Lemon Drop Cookies

~4.5 dozen

Ingredients

- 3 3/4 cups of all purpose, unbleached flour
- 1 tbsp of baking powder
- 2/3 cup sugar
- 4 eggs
- 1 cup of melted butter that has cooled down, not hot.
- ~1/4 cup of milk
- 1/8 tsp of salt
- zest of 1 lemon for cookie and zest of 1 lemon for icing (I used extra zest!)
- 2 tbsp lemon extract + 1 tsp for icing

12 minutes seemed right in the oven (was slightly higher than 350 due to ancient heating system).

1. In a large bowl, cream butter and sugar together until fluffy, add eggs one at a time, then the extract and zest.
2. In a smaller bowl whisk the flour, salt and baking powder, then slowly add to the creamed mixture alternately with the milk, you might not have to use all the milk.
3. When everything is incorporated, let the dough rest for 5 minutes or wrap and chill overnight.
4. Heat oven to 350 degrees. and place cookies on a parchment lined baking sheet.
5. To form the knots I like to use a cookie scoop so all will be similar in size, then take the scoop of dough and roll it into a log about 5 or 6 inches, it's the length of a bench scraper, that's how I measure mine.
6. Then take one side of the log and spiral it into a circle, you can tuck the other end down or up, it doesn't matter.
7. Bake for 12 to 15 minutes according to your oven, mine took exactly 12 minutes, you want the underneath to be golden brown, not dark brown.
8. Cool on racks.
9. TRADITIONAL LEMON ICING
 1. One and one half cups of powdered sugar
 2. zest of 1 lemon
 3. One teaspoon of lemon extract
 4. and lemon juice to get the right consistency.

10. I always taste my icing to make sure it has the right amount of lemon, you can always add more, and I also like to brush my icing on instead of dipping., personal preference.
11. After frosting immediately put your sprinkles on and then let the whole cookie dry for about an hour.
12. You can keep them in tins with wax paper in between, or you can freeze them in an airtight container right after they bake and cool down, then frost them a day or two ahead before you'll be eating them.

1. LIMONCELLO ICING

1. One and one half cups of powdered sugar
2. Five tablespoons of limoncello Liqueur
3. zest of 1 lemon

Revision #2

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