

Cook Club Recipe of the Month: Lemon Meltaway Cookies

Adult home cooks: Please join us on the third Thursday of every month at 5pm in the small meeting room as we taste the recipe for the month and share our ideas and enthusiasm about food and home cooking. Space is limited so please register online by the 10th of the month to attend.

Ingredients:

- 2 Sticks (1 cup) of butter at room temperature
- ½ cup powdered sugar plus extra for coating the baked cookies
- ½ tsp vanilla extract
- 2 ½ cups flour
- Zest of one lemon (or 1/2 tsp lemon extract)

Variation: omit lemon zest and increase vanilla extract to 1 1/2 tsp for a vanilla shortbread flavor

Preheat oven to 375° F

Beat room temperature butter, powdered sugar, lemon zest and vanilla with an electric mixer. Stir flour in by hand until combined. Roll dough into 1 1/2 inch balls. Place the balls 1-2 inches apart on a cookie sheet lined with parchment paper or a silicone baking mat.

Bake 12 minutes until set but still light blonde color. Remove from oven and cool on the pan until just cool enough to handle. Roll each cookie in powdered sugar and set on a wire rack to finish cooling. When the cookies are room temperature, roll in the powdered sugar a second time.

Store in an airtight container for up to one week.