

Lemon "Tea Cookies"

Ingredients:

2 cups A/P Flour, spooned and leveled
1 cup Confectionary Sugar
1 tsp. Kosher Salt
2 tbsp. Lemon Zest
3 tsp. fresh Lemon Juice
2 sticks Unsalted Butter, cut in pieces
2 lg. Egg Yolks
¼ cup Granulated Sugar, for rolling

Directions:

In a food processor, pulse flour, confectionary sugar, salt and lemon zest until combined. Add butter and process until "sandy". Add egg yolks and lemon juice and pulse until dough comes together. Divide dough in half and roll each into a 1 ½ inch-wide log. Wrap in plastic and freeze until firm, about 2 hours or up to a month.

Preheat oven to 350 degrees, with racks in the upper and lower thirds. Spread granulated sugar on a piece of parchment and roll the logs over to coat with the sugar.

Slice into ¼ inch slices and arrange 1 inch apart on 2 parchment-lined baking sheets. Bake until cookies are golden brown around the edges, about 15 minutes. Rotate the sheets half way through. Transfer cookies to wire racks to cool. Drizzle a glaze of confectionary sugar and lemon juice over the cookies.

Store covered at room temperature for up to 5 days.

Makes 4 dozen melt-in-your-mouth cookies.