

Lemon Crinkle Cookies

Bushel & A Peck

Ingredients:

- 1-½ Cups flour
- ¼ Tsp salt
- 1/2 Tsp + 1 finger pinches worth baking powder (or an additional ⅛ tsp if you've got that tiny measurement!)
- ½ Cup butter, room temperature
- 1 Cup sugar
- 1 Drop yellow food colouring (optional)
- 1 Egg
- 1 Tbsp. lemon Juice
- ½ Cups icing (powdered) sugar

Method:

1. Preheat oven to 350 degrees, and line 2 baking sheets with parchment paper, or lightly grease and set aside
2. In a small bowl, whisk together the flour, salt and baking powder, then set aside
3. In a large bowl, using an electric mixer or your muscles, cream together the butter and sugar until light and fluffy
4. Now add in your egg and lemon juice and mix together well. Be sure to scrape down the sides of the bowl as you mix to make sure you've got that egg well incorporated!
5. Add in the dry ingredients you mixed together in the small bowl, and gently stir until just combined. Scrape down sides of bowl, and mix once more
6. Grab a large plate, or bowl with a large, flat bottom, and pour the icing sugar onto/into it
7. Using a scoop, or a spoon, scoop out a heaping teaspoon of the cookie dough and roll it into a nice little ball, then roll that nice little ball in your icing sugar! Place the sugary ball of dough onto your prepared baking sheet and repeat this step until you've used up all your dough!
8. Bake for 8-10 minutes or until bottoms begin to just *barely* get brown, and cookies look matte {not melty or shiny}
9. Remove from oven and cool cookies about 3 minutes before transferring to cooling rack