

Holiday Cookie Swap! Lemon Sugar Cookies

(2-p makes 18 cookies; 4-p makes 24 cookies)

Featured in Martha's 100th Cookbook



1h



2 Servings

What we send

- 2 lemons
- 2 oz dark brown sugar
- 2 (5 oz) granulated sugar
- ¼ oz baking soda
- 2 (5 oz) all-purpose flour ³

What you need

- 8 Tbsp softened butter, softened ²
- kosher salt
- 1 large egg ¹

Tools

- 2 rimmed baking sheets
- parchment paper
- microplane or grater
- mixer with paddle attachment

Allergens

Egg (1), Milk (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 130kcal, Fat 5g, Carbs 18g, Protein 1g

1. Prep ingredients

Preheat oven to 350°F with racks in the upper and lower third positions. Line 2 rimmed baking sheets with parchment paper. Finely zest **both lemons** and squeeze **1 tablespoon juice**, keeping separate.

4. Roll cookies

With lightly wet hands, portion and roll **dough** into 2 tablespoon sized balls. Roll each ball in **remaining granulated sugar**, then place 2-inches apart on a baking sheet. Slightly flatten the top of each ball and brush with **water**. Sprinkle with more sugar.

2. Cream butter and sugar

In the bowl of a stand mixer fitted with the paddle attachment, combine **brown sugar, lemon zest, half of the granulated sugar, 8 tablespoons softened butter**, and **½ teaspoon each of baking soda and salt**. Mix on low speed for 30 seconds to combine, then increase speed to medium and mix until mixture is pale and fluffy, 2-3 minutes.

5. Bake cookies

Bake **cookies** on upper and lower racks until edges are golden brown and top is crackly, rotating baking sheets from top to bottom halfway through baking, 15-17 minutes total.

3. Finish batter

Scrape down paddle and sides of bowl with a spatula; add **lemon juice** and **1 large egg**. Mix on medium speed until homogenous, about 1 minute; scrape down paddle and sides of bowl. Add **1½ cups flour**; mix on low speed until just incorporated and no streaks of dry flour remain, 30-60 seconds.

6. Serve

Transfer **cookies** to a wire rack and cool completely before serving. Enjoy!