

## Martha 100

Lemon Sugar Cookies



40min



2 Servings

### What we send

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

### What you need

- egg <sup>1</sup>
- 1 stick butter <sup>2</sup>
- kosher salt

### Tools

- rimmed baking sheet
- hand-held electric mixer

### 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 0kcal

## 1. Prep ingredients

Preheat oven to 350° F with a rack in the center. Zest both lemons and juice 1 tablespoon.

Line rimmed baking sheet(s) with parchment paper.

## 4. Bake

Slightly flatten the top of each ball and brush with water. Sprinkle with more sugar. Bake until edges are golden brown and top is crackly, 12–15 minutes. Let cool before serving. Enjoy!

## 2. Cream butter and sugar

To a large bowl, add butter, lemon zest, ¾ cup granulated sugar, ¼ cup brown sugar (should be the entire packet), and ½ teaspoon salt. Using a hand mixer, beat until butter is pale in color, fluffy, and sticks to the sides of bowl. Add 1 egg and lemon juice. Mix until combined.

## 5.

## 3. Finish batter

Add 1½ cups flour and ½ teaspoon baking soda. Mix until a dough forms. Roll dough into 2 tablespoon balls, if dough is too sticky, coat your hands in non-stick cooking spray before rolling. Roll each ball in granulated sugar and then place 2-inches apart on a baking sheet.

## 6.