



## Triple Lemon Sugar Cookies

Yield 30 or more

### Ingredients

- 2 ¼ cups all purpose, unbleached flour
- ½ tsp baking soda
- ½ tsp baking powder
- ½ tsp fine sea salt
- ¾ cup (1 ½ sticks) salted butter
- 1 cup granulated sugar, minus about 1 Tablespoon
- 2 Tbsp lemon zest (work this into the sugar with your fingertips)
- 1 large egg
- 1 tsp lemon extract
- 2 Tbsp fresh lemon juice
- ¼ cup sparkling sugar for rolling the balls of cookie dough

### Instructions

Preheat the oven to 375 with the rack in the center and line two cookie sheets with parchment paper.

In a small bowl, stir together flour, baking powder, baking soda and salt – set aside

In a large mixing bowl using an electric mixer, cream butter and sugar/zest mixture until combined. Add the egg and mix well. Add the lemon extract and lemon juice. Finally, add in the flour mixture. The dough will be stiff but soft to the touch.

Scoop cookies into 1 Tbsp balls and roll the tops into the sparkling sugar. Put the balls 2 inches apart on the parchment lined cookie sheets, 12 per sheet and bake 12-14 minutes until barely golden on the edges. Remove from the oven and let them sit for 5 minutes then move the cookies to a rack.

Enjoy with tea or a glass of cold, cold milk.