



# Lemonade Snaps

Sweet, tart, and a hint of salt! These are refreshing cookies and oh, so easy!

Soft and chewy, sweet and with tart. These cookies are a real crowd pleaser.

1 cup softened butter  
1 ½ cups sugar  
1 egg  
2 tsp fresh lemon juice  
zest of one lemon  
½ tsp salt  
½ tsp baking powder  
3 cups all purpose flour

Pour all ingredients in a bowl and mix. With lightly floured hands, roll the slightly sticky dough into balls and flatten with your fingertips. Arrange on a baking stone with 1" between cookies. Bake on 325 for about 12-15 minutes. They should not get brown. Mix the glaze ingredients by hand in a glass measuring cup. Remove from the oven and flatten with the top of a wide spatula. While cookies are still warm, spoon the glaze on top of each cookie. Garnish with more lemon zest if you like.

## Lemonade Glaze

3 cups sifted powdered sugar  
1 tsp white corn syrup  
¼ cup + 1 tbslp. Fresh lemon juice  
zest of one lemon

Please don't send me email asking if you can use lemon juice concentrate instead of real lemon juice. The answer is Yes! (but why would you?) You need actual lemon zest for these cookies so you may as well use the juice inside the lemon. These cookies are so yummy; you wouldn't want to sacrifice any of the flavor!

Recipe yields 48 2" cookies.

Please respect that these recipes are protected by The Cookie School, LLC. and are free to blog subscribers.