LEMON BLIZZARD CRINKLE COOKIES

By: Simply Creative Chef Rob Scott

Ingredients: Yields 24 cookies

1 ½ cups all-purpose flour
¼ teaspoon baking powder
¼ teaspoon salt
1/8 teaspoon baking soda
1 cup granulated sugar
½ cup butter, softened
1 egg
1 teaspoon vanilla extract
1 lemon, zested and juiced
½ cup powdered sugar

Directions:

- In a medium bowl, mix together the dry ingredients (flour, baking powder, salt, and baking soda)
- In a separate bowl, use a hand mixer to beat together the sugar and butter until creamy
- Beat in the egg, vanilla extract, lemon zest, lemon juice
- Scrape down the sides of the bowl and mix again to be sure everything is combined
- Add the flour mixture to the wet ingredients and mix until just combined
- Cover the bowl and refrigerate the dough for one hour
- Preheat the oven to 350 degrees F
- Line a baking sheet with parchment paper or use a silicone baking mat
- Using a cookie scoop or spoon, shape the dough into roughly 1 ½ inch rounds
- Pour powdered sugar into a shallow bowl
- Place cookie balls in the powdered sugar and cover until well coated and place on the prepared baking sheet
- Bake in the preheated oven for 12-15 minutes until cookies are no longer glossy but have a matte look
- Remove from the oven and shake more powdered sugar on them if desired
- Let cool on the baking sheet for 3-5 minutes before transferring to a wire rack to cool completely
- Please read recipe, watch video and use exact ingredients for best results
- Bag 1-Flour, Baking Powder, salt, and baking soda
- Bag 2- Powdered sugar
- Bag 3 Sugar