



Lemon Crinkle Cookies

Yield: 20 cookies. Recipe from thepioneerwoman.com

Ingredients

2 1/3 cups all-purpose flour
3/4 tsp. baking powder
1/2 tsp. baking soda
1/4 tsp. ground turmeric
1/2 tsp. kosher salt
1 cup granulated sugar, divided
2 Tbsp. lemon zest
1/2 cup unsalted butter, softened
1 large egg, room temperature
1 large egg yolk, room temperature
1/4 cup lemon juice
1 1/2 tsp. vanilla extract
1 1/2 cups powdered sugar
Fresh mint for garnish (optional)

Nutritional info

Calories	176
Fat	5g
Cholesterol	31mg
Sodium	97mg
Carbohydrate	30g
Sugar	19g

Directions

1. In a medium bowl, whisk together the flour, baking powder, baking soda, ground turmeric, and salt until evenly combined. Set aside.
2. In the bowl of a stand mixer fitted with a paddle attachment, combine 3/4 cup of sugar and the lemon zest. Rub the mixture between your fingers to release the lemon oils into the sugar. Add the butter and beat on medium speed until light and fluffy, 3 to 4 minutes. Add the egg, egg yolk, lemon juice, and vanilla, and beat on medium speed until incorporated, about 30 seconds. With the mixer on medium-low speed, gradually add the flour mixture, beating until just combined. Cover dough and chill for at least 1 hour or up to overnight.
3. Preheat the oven to 350°F. Line a baking sheet with parchment paper. Place the powdered sugar in a medium bowl. Place the remaining 1/4 cup of granulated sugar in another medium bowl.
4. Using a 1 1/2-inch scoop, drop 1 dough ball (about 1 1/2 tablespoons) into the bowl of granulated sugar and roll to coat. Place in the bowl of powdered sugar and roll to heavily coat; transfer to the prepared baking sheet. Repeat until the baking sheet has 6 to 7 dough balls, spaced at least 2 inches apart.
5. Bake until the tops of the cookies are crackly and bottoms are lightly browned, 12 to 14 minutes. Let the cookies cool on the baking sheets for 2 minutes. Transfer to a wire rack to cool completely, about 30 minutes. Repeat the process with the remaining dough.