**Lemon Cookies**

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Prep time:  75 mins

Cook time:  14 mins

Total time:  1 hour 29 mins

Serves: 12

**Ingredients**

* 1½ cups of all-purpose flour
* ½ tsp of baking powder
* pinch of salt
* 1 egg
* 1 stick of butter, softened
* 1 cup of granulated sugar
* 2 tbsp of fresh lemon juice
* zest of 1 lemon
* 4 drops of yellow food coloring
* About ½ cup powdered sugar for dredging

**Instructions**

1. Preheat your oven to 350 F or 177 C.
2. Put the all-purpose flour, baking powder, and salt in a mixing bowl. Whisk well and set aside.
3. In a separate bowl, cream the butter and sugar until light and fluffy. Add in the egg, lemon juice, lemon zest, and food coloring. Beat until well combined.
4. Add the flour mixture, half at a time, to the wet mixture. Beat until well combined.
5. Cover the bowl and place it in the fridge for at least one hour.
6. After an hour, using an ice cream scoop or spoon, scoop out about a heaping tablespoon of the mixture. Place it in the palm of your hand and roll it into a ball. Put it in the icing sugar and roll it around until it is completely coated.
7. Set it on a baking sheet lined with some parchment paper or a baking mat.
8. Repeat this process for the remaining batter.
9. Put the cookies in the oven and bake them for 13 to 14 minutes.
10. Remove them from the oven and put them on a wire rack to cool.
11. Serve and enjoy your lemon cookies.

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