YIELD: 8 COOKIES

**INGREDIENTS:**

140 mL Flour

0.5 mL Baking Powder

60 mL Margarine

45mL White sugar

30 mL Egg

4 mL Grated Lemon Zest

1 mL Vanilla

**METHOD:**

1. Preheat oven to 375**°**F. Line a cookie sheet with parchment paper.
2. Sift flour. Sift flour again with baking powder into a bowl. Set aside.
3. Cream margarine, sugar in a separate bowl until light and fluffy.
4. Add egg, vanilla and 4 mL of lemon zest to creamed mixture. Blend well
5. Gradually stir the flour mixture into the creamed mixture.
6. Roll rounded tablespoons (approx. 25mL) with clean hands and place onto

prepared cookie sheet leaving **2 inches** between cookies.

1. Flatten cookie dough slightly with the bottom of a custard cup that has been

dipped in white sugar.

1. Bake for 10-12 minutes or until cookies are just set and lightly golden

brown around the edges.

1. Let cookies cool. Prepare glaze.

**GLAZE INGREDIENTS:**

60 mL Icing Sugar

15mL Lemon Juice

4 mL Grated Lemon Zest

**METHOD:**

1) Combine icing sugar, lemon juice and 4 mL grated lemon zest.

2) Drizzle mixture over cookies. Let stand until icing is dry

**Demo Questions:**

1) Which category of cookie do these fall under?

2) Lemon zest is also known as \_\_\_\_\_\_\_\_\_\_\_.

3) Why do the cookies need to be spaced out on the cookie sheet?

**Unit Duties**:

DW:

DD:

HK:

SD:

**Tray**: