

## Lemon Drop Cookies

1 lemon  
1 ¼ cps all purpose flour  
¼ tsp baking powder  
¼ tsp salt  
½ cp butter (1 stick), softened  
¼ cp granulated sugar  
1 egg yolk  
¼ cp yellow decorating sugar \*  
¼ cp prepared lemon curd  
Powdered sugar (optional)

### Mix Dough.

1. Preheat oven to 350°F. Line Cookie Sheet with Parchment Paper; set aside. Zest entire lemon using Microplane<sup>®</sup> Adjustable Grater. Juice lemon to measure 1 tbsp. In Small Batter Bowl, combine flour, baking powder and salt; mix well. In Stainless (2-qt./2-L) Mixing Bowl, beat butter and granulated sugar on med speed of electric hand mixer until creamy. Add egg yolk, lemon zest and juice; beat until light and fluffy. Gradually add flour mixture; mix on low speed just until mixture forms into dough.

### Shape and fill cookies.

2. For each cookie, roll 1 tsp of dough into a ball. Roll each ball in decorating sugar. Place balls 2 in. apart on Cookie Sheet. Make a small indentation in the center of each ball using your little finger. Place lemon curd into Decorator Bottle fitted with round tip; fill indentations with lemon curd.

### Bake.

3. Bake cookies 11-13 mins or until bottoms of cookies just begin to brown. Remove pan from oven. Slide parchment and cookies onto Stackable Cooking Rack; cool completely. Repeat with remaining dough. Lightly sprinkle cookies with powdered sugar using Flour/Sugar Shaker, if desired.

Yield: 4 dozen cookies

Chef's Corner: Use the Decorator bottle filled with lemon curd to finish off the cookies before baking.

\*To make yellow decorating sugar, add 7-8 drops of yellow food coloring to ½ cp granulated sugar. Whisk until sugar is evenly tinted.