



# THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

## Glazed Lemon Cookies (from Cooks Illustrated)

### Cookies:

$\frac{3}{4}$  cup (5.25 ounces) granulated sugar  
2 tablespoons grated zest plus 2 tablespoons juice from 2 lemons  
1  $\frac{3}{4}$  cup (8.75 ounces) unbleached all-purpose flour  
 $\frac{1}{4}$  teaspoon baking powder  
 $\frac{1}{4}$  teaspoon salt  
12 tablespoons (1  $\frac{1}{2}$  sticks) cold unsalted butter, cut into  $\frac{1}{2}$ -inch cubes  
1 large egg yolk  
 $\frac{1}{2}$  teaspoon vanilla extract

### Glaze:

1 tablespoon cream cheese, softened  
2 tablespoons juice from 1 lemon  
1 $\frac{1}{2}$  cups (6 ounces) confectioners' sugar

1. For the cookies: In a food processor, process the granulated sugar and lemon zest until the sugar looks damp and the zest is thoroughly incorporated, about 30 seconds. Add the flour, baking powder, and salt; pulse to combine, about ten 1-second pulses. Scatter the butter pieces over the dry ingredients; pulse until the mixture resembles fine cornmeal, about fifteen 1-second pulses. In a measuring cup or small bowl, beat together the lemon juice, egg yolk, and vanilla with a fork to combine. With the machine running, add the juice mixture in a slow, steady stream (the process should take about 10 seconds); continue processing until the dough begins to form a ball, 10 to 15 seconds longer.
2. Turn the dough and any dry bits onto a clean work surface; working quickly, gently knead to ensure that no dry bits remain and the dough is homogeneous. Roll the dough into a cylinder approximately 10 inches long and 2 inches in diameter. Center the dough on a piece of parchment. Fold the paper over the dough. Grasp one end of the parchment. With the other hand, use a bench scraper to firmly press the parchment against the dough to form a uniform cylinder. Roll the parchment and twist the ends together to form a tight seal. Chill the dough until firm and cold, about 45 minutes in the freezer or 2 hours in the refrigerator. (The dough will keep in the refrigerator for up to 3 days or in the freezer for up to 2 weeks.)
3. Meanwhile, adjust the oven racks to the upper- and lower-middle positions; heat the oven to 375 degrees.
4. Line 2 large baking sheets with parchment paper or spray them with nonstick cooking spray. Remove the dough log from its wrapper and, using a sharp chef's knife, slice the dough into rounds  $\frac{3}{8}$  inch thick; place the rounds on the prepared baking sheets, spacing them about 1 inch apart. Bake until the centers of the cookies just begin to color and the edges are golden brown, 14 to 16 minutes, rotating the baking sheets front to back and top to bottom halfway through the baking time. Cool the cookies on the baking sheets about 5 minutes; using a wide metal spatula, transfer the cookies to a wire rack and cool to room temperature before glazing.
5. For the glaze: Whisk the cream cheese and lemon juice in a medium nonreactive bowl until no lumps remain. Add the confectioners' sugar and whisk until smooth.
6. To glaze the cookies: When the cookies have cooled, spoon a scant teaspoon of glaze onto each cookie and spread evenly with the back of the spoon. Let the cookies stand on a wire rack until the glaze is set and dry, about 1 hour. The cookies are best eaten the day they are glazed.