

## Quilici Family Italian Lemon Cookie

### Ingredients:

2 cups all purpose flour

1 ½ Teaspoons baking powder

Pinch of salt

Zest of 2 large lemons

2 large or 3 small eggs

½ cup granulated sugar

2/3 cup vegetable oil

Juice of 1 lemon (around 3 tablespoons)

2 teaspoons vanilla

### Glaze:

1 cup powdered sugar

1 tablespoon milk

2 tablespoons lemon juice

### Instructions:

- 1) Preheat oven to 350 degrees. Line 2 baking sheets with parchment paper and set them aside.
- 2) In a medium mixing bowl, combine flour, baking powder and salt and set them aside.
- 3) In a bowl for mixing, whisk the eggs until frothy
- 4) Add the sugar and continue whisking until well combined. With the mixer on low, add the oil, milk and lemon juice.
- 5) Slowly add the flour mixture until well combined. The dough will be soft.
- 6) Place the dough on the parchment paper in 1-2 tablespoon balls- or if you desire you can place the dough on a floured surface and cut a small amount (around 2-3 tablespoons) and roll in to 6 inch strand and form a circle and knot together.
- 7) Bake at 350 for 15 minutes or until bottoms are lightly browned. Remove them from the oven and after one minute place them on cooling racks and allow to fully cool before glazing.

### Glaze:

- 1) Make the glaze by mixing all of the ingredients for the glaze until completely combined and smooth. Ice the cookies by dipping them into the glaze and then returning them to their rack to dry. Immediately after dunking you can add sprinkles if you like.

We hope you enjoy and Happy Columbus Day from the Quilici family and ICS