

MIX-AND-MATCH LEMON SUGAR COOKIES

(inspired by several sources)

113g unsalted butter (1/2 cup)
30g egg (whisk one egg and measure the amount)
1/4 cup honey (about 60 mL)
zest of 1/2 lemon
1 teaspoon lemon extract
50g granulated sugar
1/8 teaspoon salt
320g all-purpose flour

to decorate (optional):

vodka or everclear or lemon extract
dust luster powder in gold, pearl white, or any desired color

Melt the butter and set aside to cool slightly, but do not let it get solid.

Beat the 30g egg in the bowl of a Kitchen Aid mixer bowl until the yolk and white are fully mixed. Add the honey, lemon juice, and lemon flavoring. You can do this step by hand using a whisk.

In another bowl, mix the sugar with the lemon zest and rub the zest with your fingers to release all the oils. Add the salt, then incorporate the mixture into the egg using the flat beater of the Kitchen Aid in medium-speed. Beat well, then slowly add the melted butter, constantly mixing.

Add flour (reserve about 1/2 cup) in very low-speed and mix in until you have a dough that is solid enough to knead. Remove the dough from the Kitchen Aid and add the rest of the flour by hand, you may not need the full amount. Pat the dough into a disc, wrap in plastic and place in the fridge for 30 minutes.

Roll it out to a thickness compatible with your cookie press, then press two or three patterns using any type of design you like. Using a small round cookie cutter remove the centers and swap them. Freeze the cookies on a baking sheet lined with parchment paper for 15 minutes while you heat the oven to 350F. To avoid distortion of the cookies during baking, transfer the frozen cookies to a room temperature sheet, using the parchment paper to move them.

Bake for about 12 minutes, until edges start to get golden, but do not over bake. Let them cool for a few minutes on the baking sheet, then remove to a rack to cool completely.

If desired, use luster dust powder mixed with vodka or lemon extract to paint the surface.