



DESCRIPTION

Carrie knows how to bake up some good cookies and this time she's going to show us how to zest up a batch of her favorites! Will Carrie's kitchen have the sweet smell of success?

INGREDIENTS

- 1 stick butter, softened
- 1 1/2 cups flour
- zest of 2 lemons
- 3/4 cup sugar
- 2 egg yolks
- 3 tsp fresh lemon juice
- confectioners' sugar to taste

TOOLS

- fork
- measuring cups/spoons
- bowl
- baking sheet
- spatula

DIRECTIONS

1. Have an adult preheat your oven to 350 degrees. That way the oven will be nice and hot come baking time.
2. Add the ingredients: Combine 1 stick of softened butter, the zest of 2 lemons and 1 1/2 cups flour in your bowl. When everything is added to the bowl, beat the mixture until it's crumbly.
3. Now add 3/4 cup sugar and 2 egg yolks to your flour and butter mixture. Beat until mixture gathers to form a dough.
4. Add a few tsp. of fresh lemon juice as needed until your cookie dough forms a ball.
5. Form the cookies into balls and place finished cookie dough balls on a cookie sheet lined with parchment paper. If you do not have parchment, use a non-stick cookie sheet.
6. Now it's time to form an "x" shape on the top of each cookie. Dip a fork in powdered sugar and press down on cookie to form an X shape.
7. Place each cookie onto your non-stick baking sheet and let them bake for 12-15 minutes. The cookies should look pale golden.
8. When the cookies are done take them out of the oven and let them cool down for 5 minutes.
9. Let the cookies cool for about 5 minutes and then serve.