



# LEMON BUTTER COOKIES

WINE PAIRING-2024 SÉMILLON



## INGREDIENTS

2 1/4 cups all-purpose flour  
1 1/4 tsp. baking powder  
3/4 tsp. kosher salt  
10 Tbsp. butter, softened  
1 (8-oz.) block cream cheese, softened  
1 1/4 cups granulated sugar  
2 large eggs  
2 tsp. finely grated lemon zest  
1/4 cup fresh lemon juice  
1 tsp. pure vanilla extract  
10 drops yellow food coloring  
3/4 cup powdered sugar

## PREP TIME

Prep | 20 MINS

Cook | 18-20 MINS

Total Time | 2 HRS 40 MINS

## INSTRUCTIONS

- 01** In a medium bowl, whisk flour, baking powder, and salt.
- 02** In a large bowl using a hand mixer, beat butter and cream cheese with sugar until light and fluffy, about 2 minutes. Beat in eggs, lemon zest and juice, vanilla, and food coloring. Beat in dry ingredients until just combined. Cover bowl with plastic and refrigerate until firm, at least 2 hours and up to overnight.
- 03** Preheat oven to 325° and line a baking sheet with parchment paper. Roll dough into 2" balls, then roll in powdered sugar. Let sit 2 minutes until sugar is absorbed, then reroll in powdered sugar (do not shake off excess). Place about 2" apart on prepared baking sheet and bake until cookies crackle and are set but still slightly soft in the center, 18 to 20 minutes. Transfer to a cooling rack and let cool completely.