



## LEMON CRINKLE COOKIES

- 1 box **Lemon Burst Cookie Mix**
- ½ cup butter, room temperature
- 1 large egg
- 3 Tbsp. granulated sugar
- 1 cup icing sugar

Preheat oven to 350°F. Line a cookie sheet with parchment paper or a non-stick liner. In a stand mixer fitted with the flat beater, on medium speed, beat butter and about ¾ cup of the cookie mix for 1 minute or until creamy, occasionally scraping the bowl with a rubber spatula. Add egg and mix until incorporated. Reduce speed to low and gradually add the rest of the cookie mix and beat until the dough wipes the bowl clean, and starts to form a ball, occasionally scraping down bowl. Turn out dough onto a lightly floured surface and finish mixing until smooth and incorporated (if necessary). Scoop about 1 Tablespoon of dough and roll into ball, then roll the balls in the granulated sugar and then roll each ball very generously in the icing sugar. If you want lots of icing sugar to show on the baked cookies, roll 2-3 times in sugar! Place 3 inches apart on the baking sheets. Bake the cookies for 12-13 minutes or until the edges appear set and the centres still look soft.

**Tip:** If they aren't really spreading by minute 9, remove from the oven and lightly bang the baking sheet on the counter 2-3 times to initiate that spread. Return to the oven to continue baking. Cool cookies for 5 minutes on the baking sheet, and then transfer to a cooling rack to cool completely. The cookies will slightly deflate as they cool. Cookies stay fresh covered at room temperature for up to 1 week.

