

LEMON BASIL COOKIES

INGREDIENTS:

2 cups all-purpose flour
½ teaspoon baking soda
¼ teaspoon salt
¾ cup butter, softened (1 and ½ sticks)
¾ cup granulated sugar
1 egg
1 tablespoon lemon juice
½ teaspoon LorAnn Pure Lemon Oil
1 teaspoon lemon zest - optional for ambiance
⅓ cup chopped fresh basil
⅓ cup shelled and chopped pistachios
3 tablespoons sugar cane sugar for coarser texture



DIRECTIONS:

FOR COOKIE DOUGH:

1. Preheat the oven to 350°F. Line a cookie sheet with parchment paper.
2. Whisk together flour, baking soda, and salt. Set aside.
3. Using a hand or stand mixer, cream the softened butter.
4. Add the sugar and cream well. Next, add the egg, mixing until just combined.
5. Add lemon juice, lemon oil, zest, and basil and mix until just combined.
6. In two additions, place the dry ingredients into the bowl with the wet ingredients, mixing between each addition.
7. Chill dough in the fridge for 20 minutes.

FOR PISTACHIO SUGAR TOPPING:

1. Shell and chop your pistachios using a food processor and pulse until you have small chunks. Do not over pulse as the pistachios will become too powdery. Place chopped pistachios into a small bowl.
2. Add sugar into the bowl with chopped pistachios and mix well.

3. Shape the dough into small balls using a spoon or a cookie scoop (about 1 tablespoon each).

4. Roll each ball into the pistachio/sugar mixture and then place evenly on the lined cookie sheet.

5. Bake 8-10 minutes. Let cookies cool a few minutes on pan before moving to a cooling rack.

*Makes 25 small cookies. Store in an airtight container at room temperature up to 5 days. Dough can be frozen for up to 3 months.

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