

INGREDIENTS:

STRAWBERRY LEMONADE COOKIES

FOR LEMON COOKIES:

½ cup butter

½ cup margarine

1 1/4 cups powdered sugar

l egg

1½ teaspoons LorAnn Organic Lemon Bakery Emulsior

2 ½ cups all-purpose flour

2 tablespoons cornstarch

1 teaspoon baking powder

½ teaspoon salt

LorAnn Yellow Liquid Gel Food Coloring

Granulated sugar - for rolling cookie dough in



FOR STRAWBERRY FROSTING:

½ cup butter

 $\frac{1}{2}$ cup strawberry puree

2 ½ - 3 cups powdered sugar

T ½ teaspoons LorAnn Strawberry Bakery Emulsion

DIRECTIONS:

FOR LEMON CAKE:

- 1. Preheat oven to 350°F. Line a cookie sheet with parchment paper and set aside.
- 2. In the bowl of a stand mixer fitted with the paddle attachment, cream together butter, margarine, and powdered sugar until well combined.
- 3, Add in the egg and organic lemon emulsion and combine thoroughly.
- 4. Add in the flour, cornstarch, baking powder, and salt. Mix until a very soft dough forms.
- 5. Add in the yellow gel food coloring to dye the cookie dough and mix until satisfied. Let the dough rest for 10 minutes.
- 6. Portion out the dough into 3 tablespoon portions and then roll in granulated sugar. Use the bottom of a drinking glass to slowly press the dough flat.

- 7. Repeat with remaining dough. Arrange on the prepared baking sheet.
- 8. Bake at 350°F for 9-11 minutes. The cookie should no longer look wet and glossy in the middle when they come out of the oven.
- 9. Allow them to cool on the pan for 5 minutes before transferring to a wire cooling rack. Wait until the cookies are completely cool to frost them.

FOR STRAWBERRY FROSTING:

- 1. For the frosting, use your stand mixer or electric hand mixer to cream the butter until smooth.
- 2. Slowly add in the strawberry puree mixing until well combined.
- 3. Add the powdered sugar $\frac{1}{2}$ cup at a time, mixing until combined before adding in more powdered sugar.
- 4. Repeat this step until all the powdered sugar has been added.
- 5. Lastly, add in the strawberry emulsion and mix until well combined.
- 6. Transfer the frosting to a piping bag fit with a small round piping tip. Pipe the frosting onto the cookie in a swirl, starting in the center of the cookie and working your way out.
- 7. Sprinkle with granulated sugar for garnish, if desired.
- 8. Enjoy! These cookies can be stored in the refrigerator for up to 4 days.