



## LEMON CURD COOKIES

### Lemon Curd Ingredients

$\frac{3}{4}$  cup organic granulated sugar  
1 tablespoon grated organic lemon rind  
2 large organic, pasture-raised eggs  
 $\frac{2}{3}$  cup fresh organic lemon juice (about 3 large lemons)  
2 tablespoons grass-fed unsalted butter

### Instructions

Combine first 3 ingredients in a saucepan over medium heat, stirring with a whisk. Cook, stirring constantly, until sugar dissolves and mixture is light in color (about 3 minutes). Stir in lemon juice and butter; continue stirring and cook 5 minutes or until mixture thinly coats back of spoon. Cool. Cover and chill (mixture will thicken as it cools). Makes 1  $\frac{1}{2}$  cups.

Note: Left over lemon curd can be refrigerated for up to 1 week or frozen and thawed in refrigerator. Use within 1 week.

### Cookie Ingredients

2  $\frac{1}{2}$  cups (313 g) organic all-purpose flour, spooned and leveled  
 $\frac{1}{2}$  teaspoon aluminum-free baking powder  
 $\frac{1}{2}$  teaspoon sea salt  
1 cup (224 g) grass-fed unsalted butter, softened  
1 cup (200 g) organic granulated sugar  
1 large organic, pasture-raised egg yolk  
1 teaspoon pure vanilla extract  
1 teaspoon grated organic lemon zest

### Instructions

In a small bowl, whisk together flour, baking powder, and salt.

In electric mixer bowl, using paddle attachment, cream butter and sugar on high speed for 3 minutes. Add egg yolk, vanilla, and lemon zest. Mix on medium-high speed for 2 minutes.

Add in the dry ingredients, and mix on low speed, then medium speed, just until combined. (Scrape sides of bowl as necessary.)

Scoop dough into 1 tablespoon portions and roll them into balls. Place rolled balls spaced 1-inch apart on cookie sheets lined with parchment paper. Immediately press the center of each cookie with the back of a round measuring teaspoon to make a small crater in the middle.

Chill the prepared cookie dough balls for 1 hour.

Preheat oven to 350 degrees.

Bake for 10 minutes. Cookies will be soft and light in color. Do not overbake trying to add a golden color to cookies. This will cause them to dry out and become hard and crunchy.

Optional: When cookies are straight out of the oven, press the centers again with the back of a measuring teaspoon to make a deeper indent.

Let cookies cool 5 minutes on cookie sheets. Then transfer them to cooling racks to completely cool.

Once the cookies are completely cool, use a piping bag filled with lemon curd to fill the cookie centers or simply spoon 1-2 teaspoons of lemon curd into the center of each cookie.

Use caution when storing, as cookies are delicate. Enjoy!



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