

STRAWBERRY LEMONADE COOKIES

INGREDIENTS:

FOR LEMON COOKIES:

½ cup butter
½ cup margarine
1 ¼ cups powdered sugar
1 egg
1 ½ teaspoons LorAnn Organic Lemon Bakery Emulsion
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:

¼ cup butter
½ cup strawberry puree
2 ½ - 3 cups powdered sugar
1 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 ½ 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.