



North Pole Lemon Cookies

INGREDIENTS:

- ♡ 2 ½ CUPS ALL-PURPOSE FLOUR
- ♡ ¾ CUP GRANULATED SUGAR
- ♡ 2 ½ TEASPOONS BAKING POWDER
- ♡ ½ CUP VEGETABLE OIL
- ♡ ½ CUP MILK
- ♡ PINCH OF SALT
- ♡ 3 TABLESPOONS LEMON JUICE
- ♡ 1 TEASPOON LEMON ZEST
- ♡ 1 LARGE EGG

DIRECTIONS:

1. PREHEAT OVEN TO 350*. LINE TWO BAKING SHEETS WITH PARCHMENT PAPER.
2. MIX ALL INGREDIENTS TOGETHER UNTIL A SMOOTH BATTER FORMS.
3. SCOOP THE DOUGH INTO 1½-INCH BALLS AND PLACE THEM ABOUT 2 INCHES APART.
4. BAKE FOR 12-15 MINUTES.
5. ALLOW THE COOKIES TO REST 5 MINUTES THEN TRANSFER TO A WIRE RACK.
6. ONCE COOLED, TOP WITH ICING.

Let your table bloom with laughter and love.





Vanilla Icing

INGREDIENTS:

- ♡ ½ CUP UNSALTED BUTTER,
AT ROOM TEMPERATURE
- ♡ 2 CUPS POWDERED SUGAR
- ♡ 1 ½ TEASPOONS VANILLA EXTRACT
- ♡ 2 TABLESPOONS MILK

DIRECTIONS:

1. IN A STAND MIXER (OR WITH A HAND MIXER), CREAM THE BUTTER UNTIL SMOOTH AND FLUFFY.
2. GRADUALLY ADD THE POWDERED SUGAR, MIXING UNTIL FULLY INCORPORATED
3. MIX IN THE VANILLA EXTRACT.
4. ADD THE MILK AND CONTINUE BEATING FOR 3-4 MINUTES UNTIL LIGHT AND CREAMY.

Let sweetness bloom in the simple things.

