



Bright Lemon Cookie!

NIBBLEDISH CONTRIBUTOR

Ingredients

In order of usage:

- 1/2 Cup of Butter/Margarine, softened.
- 1/4 Cup of Brown Sugar
- 1/4 Cup of White Sugar
- 1 Egg
- 2 Tablespoons of Lemon Extract
- 1/4 Tsp of Vanilla extract
- 1/4 Tsp of Salt
- 1/4 Tsp of Baking Soda
- 1 1/2 Cup of Flour
- **Optional:** Liquid food colourant (red, blue, green, yellow, orange!) and extra flour.

Instructions

This cookie I made after I made a batch of some chocolate chips cookies... I also inspired by the cookies I saw at Hello Kitty Cafe in Hong Kong. Such cute and bright lemon cookies... you can adjust the sugars/lemon extract to your liking in the recipe. :)

Method:

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1. Preheat oven to 350 F.
 2. Cream butter and sugars together till smooth.
 3. Add egg and the extracts together. Beat until mixed.
 4. Add the flour, salt, baking soda together until form dough.
 5. If you choose to do colour like I did, I divide the dough in separate bowls and squirted some liquid food colouring on it until I got rich colours. If the dough is a bit too soft add some flour and knead/pound the dough until it is of dough consistency.
 6. Roll cookie dough into little balls onto lightly greased cookie sheet. (I recommend cooking spray). Then bake until the bottoms are browned/golden colour.