Crisp Lemon Cookies

NIBBLEDISH CONTRIBUTOR

Ingredients

(A)
1 1/2 cup self-raising flour
1/4 tsp. salt
1/2 cup powdered sugar
(B)
1/2 cup or 1 stick of butter, softened
2 tsp. Pure lemon extract
1/2 tsp. Pure vanilla extract
1 Tbsp. milk

Instructions

1. In a food processor, add in (A). Pulse to combine.

2. Then, add in (B) and process until a dough is formed. Take it out on a lightly flour surface and give it a few kneads. Roll to 1/4 inch thickness and cut with a cookie cutter or pastry crimper. (Note: the dough will be soft, you need to transfer the cookie with a scraper or you can refrigerate the cookie dough for at least 30 mins. before rolling.)

3. Place on a parchment lined baking pan and bake in preheated 350'F oven for 15-17 minutes or until lightly brown on edges.