



Only Egg Yolk Cookies

NIBBLEDISH CONTRIBUTOR

Ingredients

5 cups all purpose flour

1 cup butter, softened

1 cup shortening, butter flavored

12 egg yolks

1/2 cup sugar

2 cups brown sugar

2 teaspoons baking soda

2 teaspoons cream of tartar

2 teaspoons vanilla

1/2 cup sweetened shredded coconut

Zest of 2 lemons

Zest of 2 oranges

Icing

1 cup powdered sugar

1/2 teaspoon lemon extract

1/2 teaspoon orange extract

1 egg white

Instructions

1. Cream butter, shortening and sugars in an electric mixer.
2. Add eggs a few at a time, then vanilla. Mix well.
3. As ingredients mix, sift together flour, baking soda, cream of tartar and zests. Pour gradually into mixer.
4. Add coconut and incorporate well.
5. Dig out 1 1/2 tablespoon hunks of dough and roll into balls. Place onto a parchment paper lined baking sheet 1 inch apart and flatten slightly. Bake in a preheated oven at 350 degrees for 8-10 minutes or until edges brown slightly.
6. As cookies cool, whisk egg white in an electric mixer until frothy.
7. Add powdered sugar gradually and continue to mix well. Pour in extracts and combine until thick, glossy and smooth.
8. Allow cookies to cool completely before spreading icing on each one. Let cookies sit until icing has hardened or pop in the fridge overnight to set.