

## Lemon Sand Dollar Cookies

Makes about 40 cookies

2 baking sheets lined with parchment paper

Preheat oven to 350°F

A light and tart cookie that is perfect for a warm summer day. Pair it with lemonade or a lemon drop.

8 oz	unsalted butter, European style, softened
2 cups	confectioners' sugar
1-1/2 tbsp	fresh lemon zest
3 tbsp	freshly squeezed lemon juice
1 large	egg yolk
2 cups	all-purpose flour
1/4 cup	cornstarch
1/2 tsp	kosher salt
1/2 cup	coarse sugar

1. In mixer bowl fitted with paddle attachment, blend butter and sugar on low speed for 2 minutes, then turn up the speed to cream and make a fluffy mixture. Add zest, juice and yolks. Blend until well mixed.
2. Add flour, cornstarch and salt, blending until incorporated.
3. Divide into two and place each half onto parchment paper, rolling into a log, twisting the ends. Place into the freezer until firm, about 15 minutes.
4. Unwrap the log and slice each long into 20 pieces, roll the cookies into the coarse sugar. Place on prepared baking sheets.
5. Bake until sides are light brown, about 12 to 18 minutes. Let cool on pan for 15 minutes.