



Lemon Shortbread Stamped Cookies

A light and a hint of lemon citrus!

Makes about two dozen cookies

Preheat the oven to 350°F

Two baking sheets lined with parchment paper

3 cups	all-purpose flour	1/2 cup	powdered sugar
2 tbsp	corn flour	1 tbsp	lemon zest
1/2 tsp	salt	1 tsp	pure vanilla extract
1 cup	unsalted butter, room temperature	1/4 tsp	lemon extract
1/2 cup	granulated sugar	1 large	egg

1. In a bowl whisk flour, corn flour and salt. Set aside
2. In mixing bowl with paddle attachment, cream butter and sugars until light and fluffy, about 5 minutes. Add lemon zest, vanilla and lemon extracts, Add egg.
3. Add flour mixture.
4. Place dough into a disc and wrap with plastic wrap and refrigerate for two hours.
5. Roll dough out a little more than 1/4" thick on a lightly floured surface.
6. Roll the cookie stamp pin over the dough to make an impression. Cut the dough into 2-inch rounds.
7. Place on prepared baking sheet and into preheated oven until light brown on the edges, about 8 to 10 minutes.
8. Cool for 10 minutes on baking sheet and then transfer onto a cooling rack.