**Lemon Crinkle Cookies**

**Season:** winter

**Serves:** 40 biscuits

**Recipe source:** sallysbakingaddiction.com

**Fresh from the garden:** lemons

**These cookies require a few hours of chilling before cooking, so we are baking cookies that have been prepared by another group and your cookies will be cooked by the next class.**

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| **Equipment:**  Electronic measuring scales  Measuring cups and spoons  Whisk  Medium mixing bowl  Cirtus juicer  Zester  Kitchen Aid mixer  2 Spatulas-mixing and flipping  Cookie scoop 35mm size  Cooling rack | **Ingredients:**  320g plain flour  1 teaspoon cornflour  1 teaspoon baking soda  ½ teaspoon salt  175g unsalted butter, softened  225g caster sugar  1 egg at room temperature  ¼ cup freshly squeezed lemon juice  1 tablespoon lemon zest  1 teaspoon vanilla extract  **For rolling**  3 tablespoons caster sugar  1 cup icing sugar |

**What to do:**

1. Whisk the flour, cornstarch, baking soda, and salt together in a medium bowl. Set aside.
2. Using the Kitchen Aid mixer, beat the butter and caster sugar together on medium-high speed until creamed, about 1 minute. Add the egg, lemon juice, lemon zest, and vanilla extract and beat on high speed until combined, about 1 minute. Mixture will appear curdled, but it will come together once the flour is mixed in. Scrape down the sides and up the bottom of the bowl to ensure the mixture is thoroughly combined. Add the flour mixture and beat on low speed until combined. The dough will be thick, creamy, and sticky.
3. Chill dough in the refrigerator in a covered container for at least 3 hours and up to 3 days, or chill in the freezer for 45 minutes if you are in a hurry. Chilling is mandatory for this cookie dough.
4. Remove cookie dough from the refrigerator. If the cookie dough chilled longer than 3 hours, let it sit at room temperature for about 10 minutes. This makes the chilled cookie dough easier to scoop and roll.
5. Preheat oven to 180°C. Line baking sheets with baking paper.
6. Scoop and roll balls of dough, about 1 Tablespoon of dough, or use a 35mm cookie scoop. Each dough ball should weigh about 20g.
7. Roll the balls in the caster sugar first and then roll each ball **very generously** in the icing sugar. Repeat the rolling in the icing sugar as you want lots of icing sugar to show on the baked cookies. Place 12 biscuits on each baking sheet to allow room to spread.
8. Bake the cookies for 12–13 minutes or until the edges appear set and the centres still look soft. **Tip:** If they aren’t really spreading by minute 9, remove them from the oven and lightly bang the baking sheet on the counter 2–3x. This helps initiate that spread. Return to the oven to continue baking.
9. Cool cookies for 5 minutes on the baking sheet, and then transfer to a cooling rack to cool completely. The cookies will slightly deflate as they cool.