

Iced Citrus Crackle Cookie



Vegetarian

READY IN

ready

65 min.

SERVINGS

servings

24

CALORIES

calories

158 kcal

DESSERT

Ingredients

- ☐ 0.3 teaspoon baking soda
- ☐ 1 cup confectioners' sugar sifted
- ☐ 2 large egg yolks room temperature
- ☐ 1 tablespoon 1 tablespoon finely grated citrus zest (the same flavor of the cookie) finely grated (the same flavor of the cookie)
- ☐ 2 cups flour all-purpose
- ☐ 2 tablespoons citrus juice freshly squeezed (the same flavor of the cookie)
- ☐ 0.8 teaspoon lemon extract for tangerine cookies (or use all orange extract)
- ☐ 1 tablespoon lemon zest finely grated (Meyer or regular lemon, tangerine or lime)

- ☐ 0.3 teaspoon orange extract
- ☐ 0.3 teaspoon salt fine
- ☐ 1.3 cups sugar
- ☐ 2 tablespoons colored sanding sugar green yellow (, orange or , depending on the flavor of the cookie)
- ☐ 0.8 cup butter unsalted softened ()

Equipment

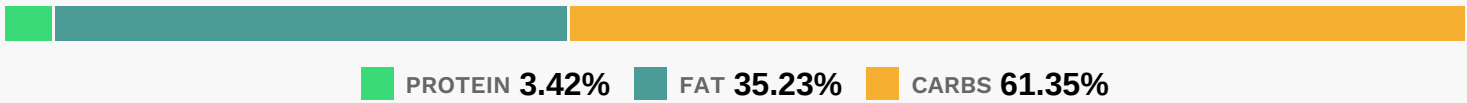
- ☐ bowl
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ whisk
- ☐ hand mixer
- ☐ measuring spoon

Directions

- ☐ Evenly space the oven racks in the oven and preheat to 375 degrees F. on the convection setting, if available. Line 2 baking sheets with parchment paper or silicone mats.
- ☐ Beat the butter in a medium bowl with an electric mixer on medium-high heat until smooth.
- ☐ Add the sugar and citrus zest and continue to beat until light and fluffy, about 2 minutes. (The creaming is important to get a great texture so don't skimp here.)
- ☐ Add the yolks, 1 at a time, beating well after each addition. Beat in the extracts.
- ☐ Whisk the flour, baking soda and salt together in a bowl. Stir the dry ingredients into the wet mixture, mixing at low speed to make a soft dough.
- ☐ Scoop the dough into rounded heaping tablespoons with a cookie scoop or measuring spoon. Space the cookies about 2-inches apart on the prepared pans. Freeze for at least 30 minutes. (The cookies can be frozen for up to 1 month.)
- ☐ Bake the cookies, straight from the freezer, until edges are firm and bottoms are lightly browned, 15 to 17 minutes.

- ☐ Transfer to a rack to cool.
- ☐ Mix the confectioners' sugar, colored sugar and appropriate flavored zest in a medium bowl.
- ☐ Add the citrus juice and mix with an electric mixer to make a firm but pourable icing. (If needed, add up to 1 teaspoon more juice, but keep in mind that if the icing is too loose it won't set.) Dip the rounded side of the cooled cookies into the icing; then let the excess icing fall back into the bowl. Dry cookies icing side up on a rack.
- ☐ Serve.
- ☐ Store in an airtight container for up to 4 days.

Nutrition Facts



Properties

Glycemic Index:12, Glycemic Load:13.78, Inflammation Score:-2, Nutrition Score:2.0582608567632%

Flavonoids

Catechin: 0.02mg, Catechin: 0.02mg, Catechin: 0.02mg, Catechin: 0.02mg Epicatechin: 0.06mg, Epicatechin: 0.06mg, Epicatechin: 0.06mg, Epicatechin: 0.06mg Hesperetin: 0.11mg, Hesperetin: 0.11mg, Hesperetin: 0.11mg, Hesperetin: 0.11mg Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

Nutrients (% of daily need)

Calories: 157.51kcal (7.88%), Fat: 6.27g (9.65%), Saturated Fat: 3.8g (23.72%), Carbohydrates: 24.57g (8.19%), Net Carbohydrates: 24.26g (8.82%), Sugar: 16.46g (18.29%), Cholesterol: 30.55mg (10.18%), Sodium: 37.58mg (1.63%), Alcohol: 0g (0%), Alcohol %: 0% (0%), Protein: 1.37g (2.74%), Selenium: 4.5µg (6.43%), Vitamin B1: 0.09mg (5.67%), Folate: 21.4µg (5.35%), Vitamin A: 197.96IU (3.96%), Vitamin B2: 0.06mg (3.82%), Manganese: 0.07mg (3.69%), Vitamin B3: 0.62mg (3.1%), Iron: 0.54mg (2.99%), Phosphorus: 18.64mg (1.86%), Vitamin E: 0.21mg (1.39%), Fiber: 0.32g (1.27%), Vitamin D: 0.18µg (1.22%)