

Lemon Pie Cookies

 Vegetarian

READY IN



100 min.

SERVINGS



18

CALORIES



241 kcal

DESSERT

Ingredients

- ☐ 3 cups confectioners' sugar divided plus more for garnish
- ☐ 4 ounces cream cheese room temperature
- ☐ 2 lemon zest divided juiced
- ☐ 0.5 teaspoon salt
- ☐ 2 cups unbleached flour all-purpose
- ☐ 2 sticks butter unsalted room temperature

Equipment

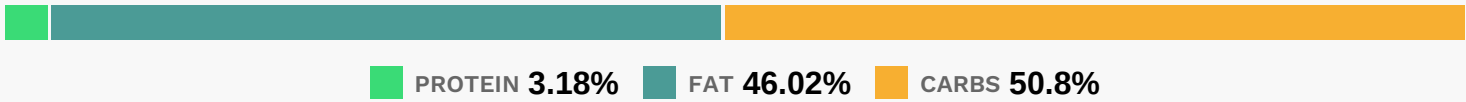
- ☐ bowl

- ☐ baking sheet
- ☐ oven
- ☐ wire rack
- ☐ plastic wrap
- ☐ hand mixer
- ☐ stand mixer

Directions

- ☐ In the bowl of a stand mixer, beat the butter, 2 cups of the sugar and salt until smooth.
- ☐ Add all of the lemon juice and half of the zest. On a low speed, add the flour, 1/2 cup at a time, until just incorporated. Turn the cookie dough out onto a board and roll it into a log. Cover with plastic wrap and refrigerate for at least 1 hour and up to 24 hours.
- ☐ Preheat the oven to 350 degrees F.
- ☐ Remove log from the refrigerator and cut it into thin 1/4-inch thick discs. If using 1 baking sheet, bake the cookies in batches. Arrange the discs on 2 silicone or parchment lined baking sheets, 1-inch apart, and bake until the edges are just golden, about 20 minutes.
- ☐ Remove the cookies from the oven and transfer them to a wire rack to cool completely.
- ☐ Meanwhile, using stand mixer or hand mixer, mix cream cheese with the remaining 1 cup confectioners' sugar and remaining half of the lemon zest.
- ☐ Top half of the cookies with the cream cheese mixture and cover with another cookie to make a sandwich. Dust the top of the cookie sandwiches with confectioners' sugar and serve.

Nutrition Facts



Properties

Glycemic Index:5.67, Glycemic Load:7.76, Inflammation Score:-3, Nutrition Score:2.8452173834262%

Nutrients (% of daily need)

Calories: 240.74kcal (12.04%), Fat: 12.49g (19.21%), Saturated Fat: 7.74g (48.4%), Carbohydrates: 31.02g (10.34%), Net Carbohydrates: 30.57g (11.12%), Sugar: 19.87g (22.08%), Cholesterol: 33.36mg (11.12%), Sodium: 86.48mg (3.76%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 1.94g (3.88%), Vitamin A: 398.7IU (7.97%), Selenium:

5.5µg (7.86%), Vitamin B1: 0.11mg (7.43%), Folate: 26.45µg (6.61%), Vitamin B2: 0.09mg (5.39%), Manganese: 0.1mg (4.84%), Vitamin B3: 0.83mg (4.17%), Iron: 0.67mg (3.73%), Phosphorus: 24.83mg (2.48%), Vitamin E: 0.36mg (2.37%), Fiber: 0.45g (1.78%), Copper: 0.03mg (1.26%), Vitamin D: 0.19µg (1.26%), Calcium: 12.34mg (1.23%), Vitamin B5: 0.11mg (1.13%), Vitamin C: 0.86mg (1.04%)