



Lemony Slice-and-Bakes

 Vegetarian

READY IN



45 min.

SERVINGS



50

CALORIES



83 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 4 large egg yolk
- ☐ 2.5 cups flour all-purpose
- ☐ 0.5 teaspoons kosher salt
- ☐ 2 tablespoons juice of lemon fresh ()
- ☐ 2 tablespoons lemon zest finely grated
- ☐ 1.3 cups powdered sugar
- ☐ 0.8 cup sugar
- ☐ 1 cup butter unsalted room temperature (2 sticks)

- ☐ 1 teaspoon vanilla extract

Equipment

- ☐ bowl
- ☐ baking paper
- ☐ oven
- ☐ whisk
- ☐ hand mixer

Directions

- ☐ Whisk flour and salt in a medium bowl. Using an electric mixer on medium-high speed, beat butter, sugar, lemon zest, and vanilla in a large bowl, occasionally scraping down sides, until light and fluffy, about 3 minutes.
- ☐ Add egg yolks; beat just to blend. Reduce speed to low; add flour mixture and beat, occasionally scraping down sides, just to blend. Divide dough in half; roll each half into a 10"-long log about 1 3/4" in diameter. Wrap in plastic and chill until firm, about 1 hour. DO AHEAD: Can be made 2 days ahead. Keep chilled.
- ☐ Arrange racks in lower and upper thirds of oven; preheat to 350°F. Line 2 baking sheets with parchment paper. Unwrap 1 dough log. Using a sharp, lightly floured knife, cut log into 1/4"-thick rounds.
- ☐ Transfer to prepared sheets, spacing 1" apart.
- ☐ Bake until cookies are firm and golden brown around edges, 16–18 minutes.
- ☐ Let cool for 1 minute, then transfer to wire racks and let cool completely. Repeat with remaining dough log, using cooled baking sheets and new parchment paper.
- ☐ Whisk sugar and 2 tablespoons juice in a small bowl, adding more juice by 1/2-teaspoonfuls if too thick.
- ☐ Add coloring, if desired.
- ☐ Spread or drizzle icing over cookies. Decorate as desired.
- ☐ Let stand until icing sets, about 10 minutes. DO AHEAD: Can be made 3 days ahead. Store airtight at room temperature.

Nutrition Facts



 PROTEIN **4.3%**  FAT **43.97%**  CARBS **51.73%**

Properties

Glycemic Index:2.9, Glycemic Load:5.54, Inflammation Score:-1, Nutrition Score:1.3534782788028%

Flavonoids

Eriodictyol: 0.03mg, Eriodictyol: 0.03mg, Eriodictyol: 0.03mg, Eriodictyol: 0.03mg Hesperetin: 0.09mg, Hesperetin: 0.09mg, Hesperetin: 0.09mg, Hesperetin: 0.09mg Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg

Nutrients (% of daily need)

Calories: 83.38kcal (4.17%), Fat: 4.12g (6.33%), Saturated Fat: 2.47g (15.45%), Carbohydrates: 10.89g (3.63%), Net Carbohydrates: 10.7g (3.89%), Sugar: 5.99g (6.66%), Cholesterol: 24.45mg (8.15%), Sodium: 24.65mg (1.07%), Alcohol: 0.03g (100%), Alcohol %: 0.18% (100%), Protein: 0.91g (1.81%), Selenium: 2.96µg (4.23%), Vitamin B1: 0.05mg (3.47%), Folate: 13.71µg (3.43%), Vitamin A: 133.22IU (2.66%), Vitamin B2: 0.04mg (2.42%), Manganese: 0.04mg (2.21%), Vitamin B3: 0.37mg (1.87%), Iron: 0.33mg (1.86%), Phosphorus: 13.23mg (1.32%)