



## Meyer Lemon and Black Pepper Cookies

 Vegetarian

READY IN



160 min.

SERVINGS



40

CALORIES



65 kcal

DESSERT

### Ingredients

- 1 teaspoon double-acting baking powder
- 0.5 teaspoon pepper black freshly ground
- 1 large eggs at room temperature
- 2 cups flour all-purpose
- 1 cup granulated sugar
- 0.3 cup lemon zest loosely packed finely grated (from 4 medium lemons)
- 0.3 teaspoon salt fine
- 8 tablespoons butter unsalted at room temperature (1 stick)

- 0.5 teaspoon vanilla extract

## Equipment

- bowl
- baking sheet
- oven
- whisk
- plastic wrap
- stand mixer
- spatula

## Directions

- Whisk together the flour, zest, baking powder, pepper, and salt in a medium bowl to break up any lumps; set aside.
- Place the butter and sugar in the bowl of a stand mixer fitted with a paddle attachment and beat on medium speed until lightened in color and fluffy, about 3 minutes. Stop the mixer and scrape down the sides of the bowl and the paddle with a rubber spatula. Return the mixer to medium speed, add the egg and vanilla, and beat until incorporated. Stop the mixer and scrape down the sides of the bowl and the paddle with the rubber spatula. Turn the mixer to low speed and slowly add in the reserved flour mixture.
- Mix until just incorporated. Turn the dough out onto a clean work surface and divide it in half.
- Roll each portion into a log about 1 1/2 inches in diameter. Wrap each log tightly in plastic wrap and refrigerate until firm, at least 2 hours and up to 3 days. When ready to bake the cookies, heat the oven to 350°F and arrange the racks to divide the oven into thirds.
- Remove the dough logs from the refrigerator, remove the plastic wrap, and slice the dough into 1/4-inch-thick rounds.
- Place the rounds about 1/2 inch apart on 2 baking sheets (about 20 cookies per sheet).
- Place both sheets in the oven and bake for 6 minutes. Rotate the baking sheets front to back and top to bottom and bake until the edges of the cookies are firm but the tops are still soft, about 6 to 7 minutes more.
- Place the baking sheets on wire racks and let them cool for 5 minutes. Using a flat spatula, transfer the cookies to the wire racks to cool completely.

# Nutrition Facts

PROTEIN 5.17% FAT 34.01% CARBS 60.82%

## Properties

Glycemic Index:7.36, Glycemic Load:6.99, Inflammation Score:-1, Nutrition Score:1.221304335024%

## Flavonoids

Eriodictyol: 0.32mg, Eriodictyol: 0.32mg, Eriodictyol: 0.32mg, Eriodictyol: 0.32mg Hesperetin: 0.41mg, Hesperetin: 0.41mg, Hesperetin: 0.41mg, Hesperetin: 0.41mg Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg Luteolin: 0.03mg, Luteolin: 0.03mg, Luteolin: 0.03mg, Luteolin: 0.03mg Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg

## Nutrients (% of daily need)

Calories: 64.55kcal (3.23%), Fat: 2.47g (3.8%), Saturated Fat: 1.49g (9.3%), Carbohydrates: 9.95g (3.32%), Net Carbohydrates: 9.73g (3.54%), Sugar: 5.06g (5.62%), Cholesterol: 10.67mg (3.56%), Sodium: 27.43mg (1.19%), Alcohol: 0.02g (100%), Alcohol %: 0.13% (100%), Protein: 0.85g (1.69%), Selenium: 2.57µg (3.67%), Vitamin B1: 0.05mg (3.36%), Folate: 12.28µg (3.07%), Manganese: 0.05mg (2.35%), Vitamin B2: 0.04mg (2.29%), Iron: 0.34mg (1.87%), Vitamin B3: 0.37mg (1.87%), Vitamin A: 77.18IU (1.54%), Phosphorus: 12.37mg (1.24%)