



From our kitchen to yours

The chefs from RBG's on-site catering team are providing weekly recipes from their kitchen for you to create at home. Bon appétit!

VEGETARIAN

Lemon Shortbread Cookies

OVERVIEW

Prep Time: 10 minutes
Total Time: 20 minutes

INGREDIENTS

½ cup butter
½ cup shortening
1 ¼ cup sugar
Zest of two lemons
2 large eggs
1 tsp. vanilla extract
2 ¼ cups all-purpose flour
1 tsp. baking powder
½ tsp. salt

For icing (optional):
½ cup icing sugar
Juice of two lemons
Water (equal amount
of lemon juice)

DIRECTIONS:

1. Preheat oven to 375 °F.
2. Zest lemons into the sugar and allow to sit for five minutes. Juice the lemons and set aside.
3. Cream the butter, shortening, and sugar together until light and fluffy.
4. Add the eggs and vanilla slowly while beating.
5. In a separate bowl, mix together the flour, baking powder, and salt.
6. Gradually beat the flour mix into the butter and sugar mixture, creating your cookie dough.
7. Scoop one teaspoon sized rounded piece, and place on a lightly oiled cookie sheet 2" apart.
8. Bake for 8–10 minutes, until golden brown. Allow to cool 2 minutes before removing to wire racks to finish cooling.
9. For the icing: Take the lemon juice and add equal amounts of water. Add to the icing sugar teaspoon by teaspoon until you have a thick but pourable icing. Using a spoon, drizzle the icing over your cooled cookies and allow icing to dry.

