

Idiot's Kitchen Recipe – Iced Lemon Coconut Cookies

Recipe from www.idiotskitchen.com - adapted from the Minneapolis Star Tribune



Ingredients:

2 sticks unsalted butter, softened at room temperature, divided
½ cup granulated sugar (plus extra for pressing dough)
1 egg yolk
1 teaspoon vanilla extract
½ teaspoon lemon extract
1 ½ cups flour
1 ½ cups flake coconut (sweetened coconut is okay)
2 cups powdered (confectioner's) sugar
¼ teaspoon salt
Zest from 1 lemon (about 1 heaping teaspoon)
4 Tablespoons freshly squeezed lemon juice

Preheat the oven to 350 degrees.

Soften 2 sticks of butter at room temperature.

In the bowl of an electric mixer, combine 1 ½ sticks (¾ cup) softened, unsalted butter with ½ cup granulated sugar. Cream the butter and sugar together on medium high speed for 1-2 minutes until light and fluffy. Separate an egg and add the yolk only to the bowl. Add 1 teaspoon vanilla extract and ½ teaspoon lemon extract. Mix until thoroughly combined.

Turn the mixer down to the lowest speed and slowly add 1½ cups flour mixing only until the flour is incorporated. Add 1½ cups flake coconut and stir to combine. Do not over mix.

Form the dough into small balls (slightly smaller than a ping pong ball – about 1 Tablespoon) and place them on parchment lined baking sheets. Spread the balls about 2 inches apart on the sheets to allow the cookies to spread. Dip a fork in sugar and use it to slightly flatten the top of each ball.

Bake at 350 degrees for 10-12 minutes until puffed and the edges are just slightly starting to turn golden brown.

Cool the cookies on the pan for a few minutes to hold their shape then transfer to a wire rack and cool completely.

To make the icing, place the remaining ½ stick (4 Tablespoons) of softened butter in the bowl of a mixer. Add 2 cups of powdered or confectioner's sugar, ¼ teaspoon salt, and the freshly grated zest from 1 lemon. Add 4 Tablespoons of freshly squeezed lemon juice and mix until smooth and thoroughly combined. If the icing is too thick, add more lemon juice a little at a time until you have a good glaze consistency. Carefully dip the tops of the cookies in the icing and place them on a wire rack to set up.

Makes about 3 dozen cookies.