

ROSENTHAL OLIVE RANCH

Lemon Crinkle Cookies Rosenthal Style

Ingredients:

- ½ Cup Butter
- 2 Cups Sugar
- 2 Whole Eggs
- 2 Tablespoons Lemon Juice
- ½ Teaspoon Salt
- ¼ Teaspoon Baking Soda
- 4 Tablespoons Rosenthal Lemon EVOO (Extra Virgin Olive Oil)
- 1 Teaspoon Vanilla Extract
- 1 Teaspoon Lemon Zest
- ½ Teaspoon Baking Powder
- 3 Cups Flour
- 2 Cups Powdered Sugar

Instructions:

1. Preheat oven to 350° F
2. Grease baking sheets with nonstick cooking spray or EVOO; set aside.
3. In a large bowl or mixer, beat together butter and lemon EVOO until light and fluffy.
4. Whip in vanilla, eggs, lemon zest, and lemon juice.
5. Mix together dry ingredients, excluding powdered sugar, and gently stir into wet ingredients.
6. Scrape sides and mix gently again.
7. Pour powdered sugar onto a large plate.
8. Roll a heaping teaspoon of dough into a ball and roll in powdered sugar; place on greased baking sheet and repeat.
9. Bake for 9-10 minutes or until bottoms begin to brown and cookies look matte (not melty or shiny).
10. Remove from oven and cool cookies about 3 minutes before transferring to cooling rack.

Note: If using a non-stick and/or darker baking tray, reduce baking time by 2 minutes.

Yields 4-6 Dozen