

# Lemon Drizzle Cake Cookies

**Makes 16**

**Hands-on Time 30 minutes plus chilling (overnight)**

**Baking Time 14 minutes**

## Ingredients

- 250g unsalted butter (softened)
- 200g light brown sugar
- 325g caster sugar
- 2 tsp almond extract
- 2 large eggs
- 400g plain flour
- 1 tsp bicarbonate of soda
- 1 tsp fine salt
- 4 lemons
- 400g icing sugar

## Equipment

- Freestanding mixer with paddle attachment
- Spatula
- Fine grater
- Baking parchment
- Baking sheet (ideally aluminium)
- Juicer
- Microwaveable bowl
- Microwave
- Knife
- Wire rack
- Fork
- Mixing bowl

## Method

### 1. Make the Cookie Dough

- In a freestanding mixer, beat butter, light brown sugar, and 175g caster sugar for 5 minutes until light and fluffy.
- Add almond extract and eggs, mixing briefly to combine.
- Add flour, bicarbonate of soda, and salt. Mix until just combined, scraping down the sides with a spatula.
- Grate the zest of 2 lemons over the dough and mix for 10 seconds until evenly distributed.

### 2. Shape and Chill the Dough

- Shape the dough into a log, wrap in parchment, and chill for 30 minutes.
- Slice the dough into 16 equal rounds, roll into balls, and place on a parchment-lined baking sheet. Chill overnight.

### 3. Bake the Cookies

- Preheat the oven to 170°C/150°C (fan)/325°F/Gas Mark 3.
- Squeeze the juice of the 2 zested lemons into a bowl and stir in 150g caster sugar. Microwave in 20-second blasts until the sugar dissolves into a syrup. Set aside.
- Place 6-8 dough balls on a parchment-lined baking sheet, spaced 10cm apart.
- Bake on the middle shelf for 14 minutes until golden.

- Remove from the oven and gently prick the tops of the cookies with a fork. Spoon a couple of teaspoons of lemon syrup over each cookie and let sit for a few minutes to soak.

#### **4. Make the Lemon Drizzle Glaze**

- In a mixing bowl, combine icing sugar and 3 tablespoons of lemon juice. Stir until smooth, adding more lemon juice as needed to achieve a runny consistency.
- Dip the top of each cookie into the glaze and place on a wire rack to set.

Tip

- For the best texture, let the cookies cool completely before glazing.

Enjoy!