

LEMON CRINKLE COOKIES

INGREDIENTS

1pc	Grated lemon peel
80g	Granulated sugar
40g	Melted butter
1	egg
2 tbsp	DLA Colarom Lemon
130g	Cake flour or rice flour
20g	Cornstarch
1 tsp	baking powder

Coating:

60g	Granulated sugar
40g	Powdered sugar

METHOD

1. Put grated lemon peel and granulated sugar in a bowl and mix.
2. Add melted butter and mix. Add egg and mix again.

3. Add DLA Colarom Lemon and mix.

4. Combine the flour, cornstarch, and baking powder, sift them into the mix, and mix with a spatula. Chill in a refrigerator for 2 hours or more.

5. After chilling, divide into 14 pieces and roll them. Coat the rolled dough with granulated sugar, and then sprinkle a generous amount of powdered sugar on top. Arrange on a baking sheet lined with parchment paper at intervals.

6. Bake in an oven preheated to 170°C for about 15 minutes.

FEATURED PRODUCT



Colarom
Lemon