

Chef Carol D's Lemon-Honey Drop Cookies

Ingredients:

- ½ cup granulated sugar
- 6 tablespoons butter, softened
- 2 teaspoons grated lemon rind
- 1/3 cup honey
- ½ teaspoon lemon extract
- 1 large egg
- 1 ¾ cups white whole-wheat flour
- 1 teaspoon baking powder
- ½ teaspoon salt
- ¼ cup plain non-fat Greek yogurt
- 1 cup powdered sugar
- 2 tablespoons fresh lemon juice, approx. 1 lemon

Directions:

Preheat oven to 350°F; line 2 baking sheets with parchment paper.

Beat sugar, butter and lemon rind in a mixer on medium speed until light & fluffy. Add honey, lemon extract and egg and beat until well blended.

In a separate bowl whisk flour, baking powder and salt; add flour mixture to sugar honey mixture alternately with yogurt, beginning and ending with flour mixture.

Drop 1 tablespoon of mixture on baking sheets about 2 inches apart. Use a 1 tablespoon scoop to make uniform cookies if available. Bake for 15 minutes or until edges turn slightly brown.

Combine powdered sugar and lemon juice in a small bowl and whisk well; brush or drizzle on warm cookies. Sprinkle with additional lemon rind if desired; cool on wire racks. Makes 45-50 small cookies.



Recipe adapted from: Time Home Entertainment *Cooking Light Comfort Food*, New York, Oxmoor House © 2011, pp. 273.