

# Lemon Cookies by Scott Ewing

## Ingredients

2 sticks buttered, softened  
1 cup white granulated sugar  
1-1/2 cups powdered sugar  
2 large eggs  
1 cup vegetable oil  
2 teaspoons lemon extract  
4-1/2 cups all-purpose flour  
1 teaspoon baking soda  
1 teaspoon cream of tartar  
¼ teaspoon salt  
zest of one large lemon

In the mixing bowl of a heavy-duty stand mixer fitted with the flat beater paddle, combine the butter, granulated sugar and powdered sugar and beat until light and fluffy.

Add the eggs one at a time, beating well after each addition.

Add the vegetable oil and lemon extract, and then beat well to combine.

Sift together the flour, baking soda, cream of tartar, and salt. Sift three times.

With the mixer on low speed, slowly add the flour mixture to the butter mixture, beating only until all of the ingredients are combined and moistened.

Fold in the lemon zest.

Cover and refrigerate for at least one hour.

Roll into 1" balls or use a small ice cream scoop to portion out the cookie dough.

Place onto cookie sheets that are lined with parchment paper, leaving space for spreading.

Leave in a rounded shape for a thicker cookie, or flatten with a fork for a thinner, crispier cookie.

Bake in a preheated oven to 350 degrees for approximately 12-14 minutes.

Start checking after 8-10 minutes. Cookies should be only slightly brown on the edges.

Remove from the oven and allow cooling for two minutes on baking sheet, and then transferring cookies with a wide spatula to a wire rack to finishing cooling.