

# Icebox Lemon & Sugar Cookies



Makes 40 cookies

3 large hard~boiled eggs

2t lemon zest

3/4c butter, softened

1/4c whole wheat flour

1c + 2T confectioners' sugar

1 1/2c + 2T all~purpose flour

pinch salt

red and green colored sugar, for rolling

1/2t lemon extract

1 egg, lightly beaten

Separate egg yolks from the whites and set aside whites for another use. Push the egg yolks through a fine mesh strainer into a small bowl and set aside.

In medium size bowl, cream butter and confectioners' sugar with electric mixer until well blended. Stir in salt, lemon extract and lemon zest. Add reserved egg yolks and mix until well combined. Stir in both flours and mix until well combined.

Turn dough out onto lightly floured surface and divide into 2 portions. Shape each portion into 1 1/2" thick log. Make sure each log is tightly rolled so that it won't have any holes in the center when cut. At this point, dough can be tightly wrapped and frozen for up to 3 months.

Remove dough from freezer and allow to stand at room temperature for 30 minutes.

Preheat oven to 375. Line several baking sheets with parchment paper. Place each colored sugar in a separate bowl. Brush logs with beaten egg and quickly roll in sugar to coat. Slice logs into 1/3" thick rounds and place on prepared baking sheets, leaving 1/2" between cookies. Bake until light golden brown, approximately 10 minutes.

## Prepare Ahead Tip

Dough may be frozen for up to 3 months. Store baked cookies at room temperature in airtight container for up to 4 days.