KA lemon cookies

1.5 c. unbleached all-purpose flour  
3/4 c. almond flour or ground almonds
3/4 c. confectioners’ sugar  
1/2 tsp. salt
2 tbsp. lemon powder (or 1 tbsp. lemon juice and add with egg white)
14 tbsp. cold unsalted butter, diced  
1 large egg white
grated zest of 1 lemon

Glaze: 1 tbsp. lemon juice, 1/2 c. confectioners’ sugar.

In a food processor mix together the flour, almond flour, sugar, salt and lemon zest. Add the butter and process until crumbly. Add egg white and lemon juice and process until it comes together. Shape the dough into a disk, wrap it in plastic, and refrigerate for 1 hr. or more.

Preheat over to 350˚. Roll the chilled dough 1/4” thick. If they are 1/4 as opposed to smaller they can be lifted more easily. Using fluted cookie cutters about 2.5” in diameter, cut out as many cookies as possible, rerolling dough as needed. Space the cookies 1/2” apart on a couple of parchment-lined baking sheets.

Bake the cookies for 12-15 min. until their edges begin to brown, transfer to a rack to cool. They do brown suddenly.

For the glaze, stir together the lemon juice and c. sugar until smooth. Brush a thin layer of glaze onto the surface of each cookie, garnish with sparkling sugar, if desired.

Makes 3 doz. cookies