

Lemon Italian Easter Cookies

Ingredients:

- 1 1/2 cups plus 2 tablespoons flour
- 3 1/4 tablespoons sugar
- 1 teaspoon baking powder
- 1 pinch salt
- Zest of 1 lemon
- 1 large egg
- 1/4 butter, melted and cooled
- 5 tablespoons milk, divided
- 1 1/2–2 cups powdered sugar
- 1 tablespoon lemon juice



Directions

1. Preheat oven to 300°F. Line a 9 X 13-inch baking sheet with parchment paper.
2. Combine flour, sugar, baking powder, salt, and lemon zest in a large bowl with a whisk. Make a well in the center. Place egg, butter, and 4 tablespoons milk in the well. Whisk with a fork, slowly incorporating the wet ingredients with the dry, creating a dough. Knead dough with hands until smooth.
3. Remove about 1 tablespoon of dough at a time and roll each into thin, 5–6-inch-long ropes. Tie each dough rope into a knot and place onto the prepared baking sheet.
4. Bake 15–18 minutes. Allow to cool.
5. Combine 1 1/2 cups powdered sugar, lemon juice, and 1 tablespoon milk in a small bowl. Stir in additional powdered sugar if glaze is too thin. Drizzle glaze over each cookie.

Makes 15 servings

To make a recipe card, print on card stock paper. Cut out along dotted lines. Glue the front and back of the card together.