

Lemon Bar Cookies

Ingredients:

- 1/2 cup of unsalted butter, room temperature
- 4-ounces (1/2 block) cream cheese, room temperature
- 2 cups white granulated sugar
- 2 eggs, room temperature
- 2 tsp lemon extract
- 2 tbsp + 2 teaspoons fresh lemon juice
- zest of two lemons
- 1 tbsp finely minced Paradise candied lemon
- 1/2 tsp salt
- 4-1/2 cups flour
- 1 tsp baking powder
- 2 tsp cornstarch

TOPPING:

- 1/4 cup crushed graham cracker crumbs
- 2 tbsp white granulated sugar



Directions:

Notes: Cookie dough needs to chill before baking.

In the bowl of a stand mixer, affixed with the paddle attachment, add the butter, and cream cheese. Mix on medium-high speed until light and creamy. Add the sugar and mix until fluffy. Add the eggs one at a time to the mixture, mixing each egg into the dough fully before adding each egg. Mix in the lemon extract, lemon zest, candied lemon (if using), lemon juice and salt. Mix until combined.

Change the mixer to low speed and add the flour, baking powder and cornstarch. Mix until barely combined. Remove the bowl from the mixer and refrigerate the dough for 2-3 hours or overnight (if overnight, place the dough in tightly wrapped plastic wrap).

Once the dough has chilled, mix together the topping in a small bowl. Line three baking sheets with parchment paper and preheat the oven to 350-degrees.

Use a standard sized cookie scoop to scoop cookie dough balls. Roll the cookie dough balls in the topping and place on prepared baking sheet. Bake, one baking sheet at a time, in 350-degree oven for 13-minutes. Remove baked cookies from the oven and allow cookies to set on the baking sheet for 15-minutes before transferring to a wire rack to finish cooling completely. Repeat process with remaining baking sheets.

NOTES:

Store cookies in an airtight container at room temperature. Cookies stay fresh for 5-7 days.