

# Lemon Skillet Cookie

## Ingredients:

- 1 1/2 cups all-purpose flour
- 3/4 tsp baking powder
- 1/4 tsp baking soda
- 1/4 tsp salt
- 1/4 cup butter, melted and cooled slightly
- 1/3 cup granulated sugar
- 1 large egg
- 1 lemon, zested and juiced (need all the zest and 1 tsp of juice )
- 1/4 generous tsp almond extract
- 1/2 tsp lemon extract
- 1/4 rounded cup Paradise candied Lemon Peel
- 1/4 cup lemon curd
- Yellow gel food coloring (optional)
- Confectioners' sugar for dusting
- Vanilla ice cream topping, optional



## Directions:

Preheat oven to 350° F.

Use a zester to zest and a reamer to juice the lemon. You will need all of the zest and 1 tablespoon of the juice. Set aside. Use chef knife to mince the candied lemon peel. Set aside.

Add flour, baking powder, baking soda, and salt in bowl. Whisk to combine. Set aside.

In a large mixing bowl, add melted butter, sugar, egg, and food coloring (optional, about a scant 1/4 teaspoon). Mix with a wooden spoon, spatula or hand whisk until smooth and bubbly. Add lemon zest, 1 tablespoon lemon juice, lemon extract, almond extract, and candied lemon peel. Mix well to thoroughly incorporate.

Add the dry ingredients, a third at a time to the wet ingredients. Mix until just barely incorporated before adding the next portion of the dry ingredients. After the last addition, mix until all the flour is incorporated.

Lightly coat an 8-inch cast iron skillet with cooking spray or a neutral oil. Using half of the cookie dough, add dollops onto the skillet. Use fingers to spread evenly to cover the bottom of the skillet.

If your lemon curd is not yellow stir in few drops of food coloring (optional). Evenly drop dollops of lemon curd onto the dough. You don't need to cover the entire surface.

Top with dollops of the remaining cookie dough. Use your fingers and a rubber spatula to gently press and spread the dough evenly around and over the lemon curd. It is fine if you can't cover all of the lemon curd with the cookie dough.

Bake for 15-18 minutes. Do not overbake. Cookie is done when the edges look crisp and pulls away from the pan. Remove oven. Allow to cool slightly.

Best served warm with a sprinkling of confectioner's sugar and a scoop(s) of vanilla ice cream.

Makes 4 to 6 servings.

A recipe from Thao Williams of <https://ingoodflavor.com/>