

Sugar Refrigerator Cookies

2 $\frac{1}{3}$ C Flour (Sifted)
1 t Baking Powder
 $\frac{1}{2}$ t Salt
 $\frac{3}{4}$ C Butter (Unsalted)
1 C Sugar
1 Lg Egg (beaten)
1 t Vanilla Extract
1 t Lemon Zest



3 Dozen

Jessica Gavin (Adapted)

2023

1. Whisk: Flour (sifted), Baking Powder, Salt.
2. Mixer: Butter, Sugar (2').
Add: Egg, Vanilla and Lemon Zest.
3. Add: Dry ingredients to Wet.
4. **Refrigerate** (1-24 hrs) covered.
5. Preheat oven to **350 F**.
6. Line cookie sheets with Parchment Paper.
7. Drop onto sheets with **1 T scoop** (using cooking spray).
Place 2" apart. Press down with large fork (dipped in sugar). Top w/sprinkles or $\frac{1}{2}$ cherry or M&M.
8. Bake **10-11'** until golden. Cool 10' and onto cooling rack.

