

# Lemon Icebox Cookies

## Ingredients

- 1 lemon, juice and zest
- 1 ¼ cup plus 1 tbsp. granulated sugar
- 1 cup (2 sticks) salted butter, softened
- 3 egg yolks
- 1 tsp. vanilla extract
- 2 ½ cups all-purpose flour
- 1 tsp. baking soda
- ½ tsp. cream of tartar
- ½ bag (11 oz.) white chocolate chips

## Preparation

1. Heat oven to 350°. Line a baking sheet with a silicon baking mat or parchment paper.
2. In a small heavy-bottomed saucepan, mix lemon juice and 1 tablespoon of sugar. Over medium heat, boil the mixture until it reduces to a slightly thick syrup. Remove from heat and set aside.
3. In a large mixing bowl, cream remaining sugar and butter until fluffy. Beat in egg yolks, one at a time, until smooth. Blend in vanilla, cooled lemon syrup and lemon zest.
4. In a medium mixing bowl, whisk together flour, baking soda and cream of tartar. Gradually add dry ingredients to blended ingredients until incorporated. Stir in white chocolate chips by hand.
5. With a medium (2-inch) cookie scoop, scoop and place dough mounds 2–3 inches apart on the lined cookie sheet. Press dough down lightly so that it flattens off.
6. Bake for about 9 minutes or until the edges start to brown. Remove from the cookie sheet and cool on a wire rack.

*Yields 24 cookies*