

Lemonhead Cookies

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Cookie Ingredients

- 2½ sticks unsalted butter, softened
- 1½ cups powdered sugar
- 1 egg
- 2 Tbsp. lemon juice
- zest of 1 lemon (approximately 1 Tbsp.)
- 1 tsp. vanilla extract
- 1 tsp. baking powder
- ½ tsp. salt
- 3 cups all-purpose flour
- ½ cup ground Lemonhead candies
- ½ cup granulated sugar, or as needed



Glaze/Decoration Ingredients

- 1½ cups powdered sugar
- 2½ Tbsp. water
- ½ Tbsp. lemon juice
- ¼ cup ground Lemonhead candies or sprinkles (optional)

Directions

1. Preheat your oven to 350°F and grease or line your cookie sheets.
2. In a large bowl, cream together the butter and powdered sugar until smooth, about 3 minutes. Beat in the egg, lemon juice, lemon zest, and vanilla extract.
3. In a medium bowl, stir together the flour, baking powder, and salt until well-combined. Stir the flour mixture into the wet ingredients, ⅓ at a time, until a sticky dough forms. Stir in the crushed Lemonheads until they are evenly distributed.
4. Using a cookie scoop, form the dough into small balls and roll them in the granulated sugar. Arrange the cookies on cookie sheets about 1" apart.
5. Bake for 10-12 minutes, until the bottoms of the cookies begin to brown. Cool for 5 minutes on the cookie sheets, then remove to a cooling rack to cool completely.
6. When the cookies are cool, stir together the remaining powdered sugar, water, and lemon juice until a smooth icing forms, adding a few drops of water at a time to thin it if necessary. Spread the glaze on the cookies, then sprinkle immediately with crushed Lemonheads or sprinkles. Store the cookies in an airtight container.