

LEMON SUGAR COOKIES - Bon Appetit, December 2010
The Cooks Next Door

3/4 cup sugar
1/2 cup (1 stick) unsalted butter, room temperature
1 large egg
2 tablespoons finely grated lemon peel
1 teaspoon vanilla extract
1/4 teaspoon salt
1 1/4 cups all purpose flour
Nonstick vegetable oil spray
Colored sugar crystals or nonpareils

Using electric mixer, beat first 6 ingredients in large bowl. Beat in flour. Cover; chill dough until firm but not hard, about 2 hours (I actually made them right away and they worked just fine!).

Preheat oven to 350°F. Coat 2 large rimmed baking sheets with nonstick spray. Pour sugars or nonpareils into separate bowls. Working with moistened hands and 1 level tablespoon at a time, shape dough into balls. Roll balls in colored sugars to coat; arrange on sheets, spacing 2 inches apart. Using bottom of glass or measuring cup, flatten each cookie to 2-inch round.

Bake cookies until golden on bottom, about 14 minutes. Cool on rack. **DO AHEAD** *Can be made 2 days ahead. Store airtight.*