

Lemon Butter Cookies

They taste like sunshine. Yields: 24

Ingredients

2¼ c. all-purpose flour
1¼ tsp. baking powder
¾ tsp. kosher salt
10 tbsp. unsalted butter, room temperature
1 (8-oz.) block cream cheese, softened
1¼ c. granulated sugar
2 large eggs
2 tsp. finely grated lemon zest
¼ c. fresh lemon juice
1 tsp. pure vanilla extract
10 drops yellow food coloring
¾ c. powdered sugar



Directions

In a medium bowl, whisk flour, baking powder, and salt.

In a large bowl using a hand mixer, beat butter and cream cheese with sugar until light and fluffy, about 2 minutes. Beat in eggs, lemon zest and juice, vanilla, and food coloring. Beat in dry ingredients until just combined. Cover bowl with plastic and refrigerate until firm, at least 2 hours and up to overnight.

Preheat oven to 325° and line a baking sheet with parchment paper. Roll dough into 2" balls, then roll in powdered sugar. Let sit 2 minutes until sugar is absorbed, then reroll in powdered sugar (do not shake off excess). Place about 2-inches apart on prepared baking sheet and bake until cookies crackle and are set but still slightly soft in the center, 17 to 19 minutes. Transfer to a cooling rack and let cool completely.

Homemade Gluten-Free Blueberry Crisp

2 pints fresh blueberries
juice of one lemon
1 cup almond flour
½ cup slivered almonds
¼ cup coconut oil, melted
2 tbsp. maple syrup
1 tsp. cinnamon
½ tsp. salt
pinch of nutmeg



Preheat oven to 375°. In a small bowl, toss the blueberries with the lemon juice. Divide between six ramekin dishes. Using the same bowl, mix together the remaining ingredients until combined. Spoon the almond crumble over the blueberries and bake for 30-35 minutes until bubbly and golden brown.