

# Lemon-Sugar Cookies

## Utensils & Appliances:

<input type="radio"/> <b>Apron</b>
<input type="radio"/> <b>Oven Mitts</b>
<input type="radio"/> <b>Cookie Sheet Pan</b>
<input type="radio"/> <b>Baking Mat</b>
<input type="radio"/> <b>1 Cup</b> Measuring Cup
<input type="radio"/> <b>¼ Cup</b> Measuring Cup
<input type="radio"/> <b>½ Cup</b> Measuring Cup
<input type="radio"/> <b>1 Teaspoon</b>
<input type="radio"/> <b>¼ Teaspoon</b>
<input type="radio"/> <b>Whisk</b>
<input type="radio"/> <b>Wooden Spoon</b>
<input type="radio"/> <b>2 Mixing Bowls</b>
<input type="radio"/> <b>Small Cookie Scoop</b>
<input type="radio"/> <b>Small Sauce Pot</b>

## Ingredients for Lemon-Sugar Cookies:

○ <b>2 ¼</b> Cups Flour Blend*
○ <b>¼ Teaspoon</b> Salt
○ <b>1 Teaspoon</b> Baking Soda
○ <b>½ Teaspoon</b> Baking Powder
○ <b>¼ Cup</b> Applesauce
○ <b>1 Stick Butter</b> **
○ <b>¼ Cup</b> Brown Sugar
○ <b>1 Cup</b> Sugar
○ <b>1 Lemon</b>
<b>*We use Bob's Red Mill Gluten Free 1-to-1 Baking Flour</b> <a href="http://www.bobsredmill.com/gluten-free-1-to-1-baking-flour.html">http://www.bobsredmill.com/gluten-free-1-to-1-baking-flour.html</a>
<b>**Sub ½ Cup Butter of choice (we use Soy Free, Vegan Earth Balance:</b> <a href="http://earthbalancenatural.com/product/soy-free-buttery-spread/">http://earthbalancenatural.com/product/soy-free-buttery-spread/</a> )

## Instructions for Lemon-Sugar Cookies

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| <b>1. Preheat oven to 350° F</b>       |
| <b>2. Put baking mat on cookie pan</b> |

<u>Dry Ingredients</u>	
<b>3. Mix together in a bowl:</b>	
	<b>2 <math>\frac{1}{4}</math> Cups Flour</b>
<b>1</b>	<b><math>\frac{1}{2}</math> Teaspoon Baking Powder</b>
<b>1</b>	<b>Teaspoon Baking Soda</b>
<b>1</b>	<b><math>\frac{1}{4}</math> Teaspoon Salt</b>

<u>Wet Ingredients</u>	
<b>4. Melt 1 Stick Butter in microwave for 40 seconds</b>	
<b>5. Mix together in a bowl:</b>	
<b>1</b>	<b><math>\frac{1}{4}</math> Cup Applesauce</b>

<b>1</b>	<b>Cup Sugar</b>
<b>1</b>	<b><u>¼ Cup</u> Brown Sugar</b>
	<b>Zest of 1 Lemon</b>
	<b>Juice of ½ a Lemon</b>
	<b>Melted Butter</b>

<b>6. Slowly mix the dry ingredients into the wet ingredients</b>
<b>7. Use small cookie scoop to put dough onto cookie sheet</b>
<b>8. Gently press cookies down, and use your thumb to make an imprint in the middle of the cookies</b>
<b>9. Bake for 14 minutes</b>
<b>10. Allow to cool for 10 minutes and enjoy!!</b>