Anginetti
Italian Lemon Drop Cookies

Yield: 3 dozen cookies

INGREDIENTS

- ¾ cup granulated sugar
- 6 tbsp unsalted butter, melted
- 3 tbsp olive oil
- Zest and juice of 2 lemons
- 3 large eggs
- 2¾ cup all-purpose flour
- 2 tsp baking powder
- 1 cup confectioner’s sugar
- 1 tsp salt

DIRECTIONS

1. Preheat the oven to 350°F, and line 2 cookie sheets with parchment paper or silicone baking mats.

2. With a mixer, combine the granulated sugar, butter, olive oil, juice of ½ lemon, and lemon zest. Add the eggs, one at a time, and continue to beat for 1 minute.

3. Whisk together the flour, baking powder and salt, and mix into the lemon mixture until a soft dough forms. Cover the dough with plastic wrap and refrigerate, 1 hour.

4. Divide the dough into thirds. Cut each third in half, then repeat. (You should have 12 small pieces of dough.)

5. On a surface lightly dusted with flour, roll each piece out into a 1/2-inch-thick log, then cut each into 3 pieces. Coil each piece into a small bun shape, bringing the end up over the top and pinching to seal. Repeat with all the pieces, then arrange on the prepared cookie sheets at least 3 inches apart.

6. Bake in batches, rotating the pans halfway through, 18–20 minutes. Set aside to cool completely, about 20 minutes.

7. Place the confectioners’ sugar in a small bowl and break up any large clumps with a whisk. Add the juice of 1 lemon and whisk until a smooth glaze forms (if the glaze is too thick, add a bit more lemon juice; if it is too thin, add a bit more sugar).

8. Dip the tops of each cookie into the glaze, top with extra lemon zest, and allow the excess to drip back into the bowl. Place on a wire rack to dry, then store in an airtight container. Cookies will keep for 5 days at room temperature, or 3 weeks frozen.