

Foodnity Recipes

Summer Solstice Sun Cookies

15 min Prep time	**12 min** Cook time	**27 min** Total time
24 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 cup unsalted butter, softened
- [ ] 1 cup powdered sugar
- [ ] 2 large egg yolks
- [ ] 2 tsp lemon zest
- [ ] 1 tsp fresh lemon juice
- [ ] 2 tsp vanilla extract
- [ ] 2 ½ cups all-purpose flour
- [ ] ¼ tsp sea salt

Optional Glaze

- [ ] 1 cup powdered sugar
- [ ] 2-3 tsp lemon juice
- [ ] ½ tsp vanilla extract

Instructions

1. Preheat the oven to 350°F (175°C) and line two baking sheets with parchment paper.
2. In a large bowl, cream the softened butter with powdered sugar until light and fluffy, about 3-4 minutes.
3. Add egg yolks, lemon zest, lemon juice, and vanilla; mix just until combined.
4. Gradually stir in flour and sea salt, mixing until a soft dough forms; avoid over-mixing.
5. Shape the dough into 1-inch disks, place on the prepared sheets, and lightly press with the bottom of a glass.
6. Bake 10-12 minutes, until the edges are a pale gold; let cool on the sheet for 5 minutes before transferring to a wire rack.

Nutrition per serving

180 kcal	2 g	24 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the dough feels too soft, chill for 10 minutes before shaping.
- A pinch of sea salt on each cookie before baking enhances the citrus flavor.
- For a decorative touch, drizzle the optional glaze once cookies are completely cooled.