

PEEL LIMONCELLO COOKIES

[makes 24 cookies]

INGREDIENTS

Dough:

½ cup butter

¾ cup sugar

1 egg

3 tbsp **Peel Limoncello**

2 tbsp lemon zest

1 lemon, juiced

1 ½ cup all-purpose flour

1 ½ tsp baking powder

¼ tsp salt

Glaze:

⅓ cup **Peel Limoncello**

1 ½ cup powdered sugar

PROCESS

Cream together butter and sugar. Add in **Peel Limoncello** and the juice of one lemon. Zest the lemon rind and mix well. Slowly add in the dry ingredients and mix gently.

Chill the dough for about 30 minutes, while the oven is preheating to 350 degrees.

Scoop out the dough onto baking sheets, in rounded table-spoons. Bake for about 10 minutes, or until the edges are starting to turn golden brown.

While the cookies are cooling, prepare the glaze, by mixing the powdered sugar with **Peel Limoncello**.

When the cookies have cooled completely, smooth on the glaze.

Peel Limoncello is all natural and hand-crafted for intense, smooth flavor. MADE IN CT.