

Lemon Thyme Icebox Cookies

— Ingredients —

- 1/2 cup butter, softened
- 5 tablespoons sugar
- 1 tablespoon minced fresh thyme
- 1 to 2 teaspoons grated lemon zest
- 1 large egg yolk, room temperature
- 1 cup all-purpose flour
- 1/4 teaspoon baking powder
- 1/4 teaspoon salt



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— Directions —

1. Cream butter, sugar, thyme and lemon zest until light and fluffy, 5-7 minutes. Beat in egg yolk. In another bowl, combine flour, baking powder and salt; gradually beat into creamed mixture.
2. Roughly shape dough into a 12-in. roll along the edge of a 12x12-in. sheet of waxed paper. Tightly roll waxed paper over dough, using paper to mold the dough into a smooth roll. Place the wrapped roll in an airtight container; refrigerate 1 hour or overnight.
3. Preheat oven to 350°. Unwrap and cut dough crosswise into 1/2-in. slices. Place 2 in. apart on ungreased baking sheets. Bake until edges begin to brown, 12-15 minutes. Cool in pans 5 minutes. Remove to wire racks to finish cooling.

— Recipe Credit —

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