

Citrus-Kissed Honey Buttons

WINNER: "Tastiest Cookie" at the 2015 Café Cookie Swap

Submitted by Danae Turner

Yield: 3 dozen



1 $\frac{3}{4}$ cup all-purpose flour
1/2 tsp baking soda
1/2 tsp cream of tartar
1/4 tsp salt
1 cup granulated sugar
4 Tbsp unsalted butter; softened
1 large egg
1 Tbsp honey
1 Tbsp finely grated lemon zest
1 Tbsp finely grated orange zest
1 tsp lemon extract

Whisk flour, baking soda, cream of tartar and salt in a small bowl. Beat sugar and butter in a mixing bowl with an electric mixer on medium-high speed until light and fluffy. Add egg, honey, lemon zest, orange zest and lemon extract, and beat until blended. Gradually add the flour mixture, beating on low speed just until combined. Cover and refrigerate the dough for 30 minutes or overnight.

Preheat oven to 375°. Line 2 large baking sheets with parchment paper or nonstick baking mats. Roll the dough into 36 balls (about 2 level teaspoons each) with your hands. Place 2 inches apart on the prepared baking sheets. Bake one batch at a time until puffed and beginning to crack, 6-8 minutes. Cool on the baking sheet for 2 minutes, then transfer to a wire rack to cool completely.

