



## **National Program**

*Growing Harvesting Preparing Sharing*



### **Lemon Thumbprint Cookies with Lemon Curd**

- 1 cup unsalted butter, softened
- ½ cup granulated sugar
- 2 large egg yolks
- 1 Tbsp grated lemon zest
- 1 Tbsp fresh lemon juice
- ½ tsp salt
- 2½ cup plain flour
- 1 cup Lemon Curd

Heat oven to 180c. Line two baking trays with baking paper.

Beat butter and sugar in a large bowl with mixer until well blended.

Beat in yolks, lemon zest, lemon juice, and salt.

Beat in flour just until moist clumps form. Gather dough together in bowl to bind.

Shape scant tablespoons of dough into 1-inch balls.

Place balls on prepared sheets, spacing them 1 inch apart.

Using a floured finger or something that will give a good round shape

Bake cookies until firm and lightly golden on bottom, about 18 to 20 minutes.

Remove cookies from oven and immediately fill indentations with curd.

Return to oven and bake 2 minutes longer to set curd.