

## "Chocolate-Dipped Lemon Cookies"

### ingredients:

- 12 ounce(s) Semi-Sweet Chocolate Baking Bar
- 1 1/2 cup(s) confectioners' sugar
- 1 cup unsalted butter, at room temperature
- 1 large egg
- 2 teaspoon(s) grated lemon zest
- 1 teaspoon lemon extract
- 1 teaspoon pure vanilla extract
- 2 1/2 cup(s) all purpose flour
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 1 1/2 tablespoon(s) melted unsalted butter for the glaze

### directions:

- In a large mixing bowl, cream the confectioners' sugar and butter until fluffy.
- Beat in the egg, lemon peel, lemon extract, and vanilla extract.
- In a separate bowl, combine the flour, baking powder, and salt.
- Add the dry ingredients to the wet ingredients, mixing just until combined.
- With well-floured hands, roll the dough into a 1 1/2-inch-wide log.
- Wrap the log in plastic wrap and refrigerate 30 minutes.
- Preheat the oven to 350°F.
- Slice the dough into 1/4-inch-thick slices; place the rounds 1 inch apart on an ungreased baking sheet. Bake 9 to 11 minutes.
- Cool for 1 minute on the baking sheet, then transfer the cookies to a wire rack to cool completely.
- To make the glaze, melt the chocolate in a double boiler over hot, but not boiling, water. Stir until the chocolate is smooth.
- Add the melted butter and continue stirring until well blended.
- Line the baking sheets with waxed paper and coat lightly with nonstick cooking spray.
- Holding a cookie vertically, dip it halfway into the melted chocolate mixture. Place the cookie on one of the prepared baking sheets.
- Repeat with the remaining cookies. Transfer the baking sheets to a cool place and allow the chocolate to set, approximately 45 minutes to 1 hour. Store tightly covered with waxed paper separating layers.