

Lemon Oatmeal Cookies

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Ingredients:

1 cup (2 sticks) butter, softened
1/2 cup sugar
1 cup flour
1 ½ cups old fashioned rolled oats
1 egg
1 tablespoon lemon zest
1 teaspoon vanilla extract
1/8 cup powdered sugar (for dusting)

Icing:

1 cup powdered sugar
1 tablespoon fresh-squeezed lemon juice
3 to 5 teaspoons water



Beat the butter and sugar until creamy. Add the flour, oats, egg, lemon zest, and vanilla and mix well. Chill for 30 minutes.

Preheat oven to 350°F (180°C). Put the 1/8 cup powdered sugar in a small dish.

Shape dough into 1-inch balls and place on ungreased cookie sheet. Flatten the cookies by dipping the bottom of a drinking glass in the powdered sugar and pressing the glass down on the dough.

Bake cookies for 11 to 13 minutes or until the edges begin to turn golden brown.

Cool for one minute on the cookie sheet, then transfer to a wire rack to cool completely.

Combine the powdered sugar, lemon juice, and 2 teaspoons of water in a small bowl. Stir with a fork, adding a half-teaspoon of water at a time until you reach your desired consistency. It should drip slowly but smoothly from the fork.

Drizzle the icing over the cooled cookies and allow it to set. Store covered. Makes about 2 dozen.

