

St. Clement's Cookies

What You'll Need:

- 1 cup , plus 1 tbsp (127.5 grams) all-purpose flour
- 1/2 cup plus 2 tbsp almond flour (60 grams)
- 1/2 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 8 tablespoons (113 grams) butter, room temperature
- 1 cup minus 2 tbsp (113 grams) granulated sugar
- 1 generous tablespoon orange zest (zest from 2 medium oranges, adjust to your taste—and oranges)
- 1/2 teaspoon orange extract or oil(not the same things, but both work)
- 1 1/2 teaspoons pure vanilla extract
- 1 large egg
- 1/2 cup plus 3 tbsp (155 grams) sour cream

...For the icing:

- 4 tablespoons butter, melted
- 2 cups (228 grams) confectioners' sugar
- 2 tablespoons fresh squeezed lemon juice
- 1 tablespoon + 1 teaspoon lemon oil
- 2 teaspoons lemon zest

WHAT YOU'LL DO:

1. Preheat the oven to 400 degrees F. Line your baking sheets with parchment.
2. In a medium-size bowl, whisk together the flours, baking powder, baking soda and salt.
3. In the bowl of an electric mixer, cream the butter, sugar, orange zest, orange oil and vanilla until light and fluffy, about one minute. Scrape the bowl. Add the egg and mix on medium until blended, about 10 seconds. Scrape that bowl. Add the sour cream and mix on medium-low until just blended.
4. Add the flour mixture on low speed until just incorporated. Raise speed to medium and beat for 5 seconds until smooth. Don't overmix. The batter will be runnier, like cake batter.
5. Drop the batter by tablespoonfuls about 2 inches apart onto the cookie sheets. Bake until the cookies have expanded and are just turning golden around the edges, about 10 minutes. Cool on rack, then frost all swirly with icing (method follows).

Make the icing:

Pour the melted butter into a medium-size bowl, add the confectioners' sugar and the lemon oil, lemon juice and lemon zest. Whisk vigorously until smooth and creamy. Taste and adjust lemon flavoring accordingly. Let sit for 5 minutes before icing the cookies.

Adapted from **Rosie's Chocolate-Packed, Jam-Filled, Butter-Rich, No-Holds-Barred Cookie Book**, by Judy Rosenberg (Workman, 1996).