



Lemonade Stand Cookies

Makes 8+ servings

Ingredients

- 1 stick (4 ounces) unsalted butter, at room temperature
- 8 ounces cream cheese, at room temperature
- Zest of 1 lemon
- 1 1/2 cups granulated sugar
- 2 large eggs
- 2 tablespoons lemonade
- 1 teaspoon lemon extract
- 1 teaspoon pure vanilla extract
- 2 1/2 cups all-purpose flour
- 1 cup confectioners' sugar
- 3 teaspoons baking powder
- 1/2 teaspoon salt

Directions

1. Using your electric mixture, cream together the butter, cream cheese and lemon zest. Add the sugar and blend for 2 minutes more. Add the eggs, lemonade, lemon extract and vanilla extract and mix for 2 minutes more.
2. In a separate bowl, combine the flour, 1/2 cup of powdered sugar, baking powder and salt. Gradually add the dry ingredients to the wet ingredients and mix until just combined.
3. Cover the bowl with plastic wrap and refrigerate for 30 minutes.
4. Once the dough is chilled, preheat the oven to 350°F. Line a baking sheet with a silicone baking mat or parchment paper. Scoop 2 tablespoons of cookie dough at a time, forming a ball. Drop each ball into the remaining 1/2 cup of powdered sugar and roll each ball around until well coated.
5. Place the cookie balls on the baking sheet at least 2-inches apart and bake for 12 minutes. Allow the cookies to cool on a wire rack before serving.



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Created exclusively for Easy Home Meals by Chef Jamie Gwen