



Lemon White Chocolate Sugar Cookies



1 cup butter

1 1/2 c sugar

1 egg

1 t vanilla

1/4 t lemon zest

2 T lemon juice

3 c flour

1 t baking soda

1/2 t baking powder

1/2 t salt

2-3 T heavy cream

2 c white chocolate chips

additional sugar

Beat butter and sugar until creamy. Blend in egg, vanilla, lemon zest and lemon juice. Add flour, baking soda, baking powder and salt. Stir just until combined. Stir in just enough cream to make a soft dough. Stir in white chocolate chips. Using cookie scoop, form balls and place on cookie sheet. Using bottom of glass (dipped in sugar), flatten balls slightly. Cook at 375°F for 8-10 minutes (6-7 minutes for mini cookies). Cool slightly and remove from cookie sheet.