



LEMON LUCY

This little cookie can best be described as sea scallop in shape. It is a bit crunchy on the outside, with a more chewy interior. Lemon Lucy has been on the menu of VLC since the day we opened although that first menu (Feb 29 2008) refers to it as 'Lusty Lemon'. Somewhere along the way I decided to rename it after my silly cat and the name has stuck. Its been awarded Best Cookie in Denver by 5280 magazine more than once and is also the only cookie recipe that was included in that magazine's cookbook. I hope you'll enjoy making it in your own home. A warm Lemon Lucy is a little taste of heaven.

Almond paste	6 ounces
Granulated sugar	1 ½ c
Lemons	zest of 2
Kosher salt	scant 1 tsp
Unsalted butter	4 ounces
Egg, large	1
Lemon juice	1 tbl
Lemon oil	½ tsp
All purpose flour	2 ½ c

Lemon sugar:

Granulated sugar	1 c
Lemon	zest of 1

Using a stand mixer, combine the almond paste, granulated sugar, lemon zest and salt. Mix thoroughly until the almond paste has broken down into very small pieces. With the mixer still running, add the butter in small chunks. Cream well. The mixture at this point should be light in color and fluffy. Add the egg, combine well. Add the lemon oil and lemon juice. When all of this is well combined, add the flour. The dough will be quite stiff and be careful not to overmix. Scrape down the sides and bottom of the mixing bowl to ensure that everything is incorporated. Scrape the dough out of the bowl, divide it into two pieces and wrap each piece in plastic wrap. I like to flatten the pieces into discs – like you'd do with pie dough. Refrigerate the dough overnight - or for a couple if that works better for your timeframe.

When you are ready to bake, preheat the oven to 350. Cut the cookie dough into walnut sized pieces (if you've got a scale, the cookies are 1.1 oz). Use your hands to shape the dough into what I've always referred to as "sea scallop meets wine cork shape". Dredge in the lemon sugar. Set the cookies on a sheet pan and store in the refrigerator until the oven is ready to roll. You want the cookies to stay cold before the bake.

Bake for 10 – 12 min. Do not overbake or your cookies will be rock hard. Cookies should remain quite blond in color, with only a bit of gold edge. Refer to the picture if you need a visual – or come into the bakery and buy a pack! Happy baking!!