

Lemon Cornmeal Cookies

No. of people: 50

Bob's Red Mill Medium Grind Cornmeal	1 cup
All Purpose White Flour	3 cups
Salt	1 tsp
Sugar	2 cups
Butter, room temp	1 ½ sticks (6 oz)
Flax Meal (gr. Flax)	2 TBS
Warm Water	¼ cup + 2 TBS
Vanilla Extract	2 tsp
Grated Lemon Zest	2 TBS
Fresh Lemon Juice	¼ cup

Instructions:

1. Preheat oven to 325°F. Line baking sheets with parchment paper. In a medium stainless steel bowl, whisk together cornmeal, flour, and salt; set aside. Mix the flax meal with water and set aside.
2. In the Kitchen Aid, beat together sugar and butter until light and fluffy, about 3 minutes. Beat in flax/water mix, vanilla, lemon juice and zest. Add to the dry ingredients and mix with a wooden spoon or your hands until just incorporated.
3. Drop dough by heaping tablespoon onto prepared baking sheet. Bake until lightly golden, about 12minutes. Remove to the baker's rack and let cool before serving.