

**FOODS 10**  
**S. GRIER**

## **Glazed Citrus Cookie Strips with Almond or Coconut**

60 ml	margarine (softened)
125 ml	sugar
1/2	egg, beaten (25ml)
1	lemon, just the zest (outside skin)
2 mL	vanilla extract
1ml	other extract (lemon, almond or coconut)
5ml	baking powder
1 mL	salt
220 ml	flour (125+80+15)
60 ml	slivered almonds or coconut or half of each

### **Icing**

105 ml	icing sugar (80+25)
10-15 ml	lemon juice (from your lemon)
½ ml	extract (almond, coconut, vanilla, orange)
5 mL	melted butter

### **Method**

1. **Preheat oven** to 350° F. Make sure your oven racks are both in the middle of the oven as you will need to use both. Get your **small cookie sheet**. **Zest** your whole lemon.
2. In a **medium bowl**, using an electric mixer, **beat** the margarine and lemon zest till soft. Add the sugar and beat. Add the 25 mL of egg and the extracts and beat again.
3. In a **small bowl** mix together the flour, salt and baking powder.
4. Stir in half of the flour with a **wooden spoon** till smooth. Add the rest of the flour in **3 portions**, stirring till the dough holds together.  
**(TEACHER CHECK)**

5. Divide the dough into two equal pieces. Use your hand to roll out each piece into a 7 “ tube.
6. Place the two rolls lengthwise and equally spaced on your cookie sheet. Flatten them with your hands or the flat part of the scraper into an even thickness (until the log is about **2 inches wide**).
7. **Brush the top** of the roll lightly with milk and immediately sprinkle with the almonds or coconut pressing them in lightly.
8. **Bake for 15-20 min** or until golden brown on top.
9. When you remove it from the oven **let it sit** on the cookie sheet for 3-5 min so it solidifies and then transfer it to a cutting board using your scraper to release it.
10. **To make the icing:** Melt the margarine in a **glass liquid measure**. Add the lemon juice and the extract. Add the icing sugar and stir with a FORK till smooth. Add extra lemon juice if needed to get a drizzle consistency.
11. When your cookie slice is cool, **drizzle the glaze** over the top of the cooled cookie and let dry. **Cut** it into straight or diagonal slices.