
Lemon Polenta Cookies with Golden Raisins

Internet Address:



6 ounces unsalted butter, softened
1/2 cup sugar
1 teaspoon lemon zest, or up to 1 1/2 tsp
1/2 teaspoon salt
2 large egg yolks
1 large egg
1/2 cup polenta
2 3/4 cups all-purpose flour
1/2 cup golden raisins

Cookies

Carolyn T's Blog - Tasting Spoons
<http://tastingspoons.com>

Servings: 40

NOTE: The dough can be made up to 48 hours ahead and stored in the fridge.

1. Preheat oven to 180°C or 350° F.
2. Beat butter and sugar in large bowl until fluffy.
3. Beat in lemon zest, salt, then egg yolks and whole egg.
4. Beat in polenta, then flour.
5. Add raisins and mix until combined.
6. Knead dough just to combine; transfer to sheet of plastic wrap. Shape dough into a log 3cm (1 inch or so) in diameter, cut in half and wrap up to seal. Chill until firm, 3 hours or up to 1 day. Slice dough log into slices slightly thicker than .5cm or 1/4 inch. Arrange rounds on prepared baking sheet, spacing 2cm (1/2 inch) apart and reshaping into rounds if uneven. (The cookies do not spread too much so there is no need to space them too far apart.) Bake cookies for about 20 minutes or until they have become golden in color. Cool on tray for 2 minutes, then lift cookies from tray using a spatula and transfer to a wire rack.

Per Serving (excluding unknown items): 95 Calories; 4g Fat (37.2% calories from fat); 2g Protein; 13g Carbohydrate; 1g Dietary Fiber; 25mg Cholesterol; 30mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Fruit; 1/2 Fat; 0 Other Carbohydrates.