

Polenta Cookies

1 3/4 cups all-purpose flour
1 cup Italian polenta
1/2 teaspoon salt
1 cup (2 sticks) unsalted butter, room temperature
2/3 cup sugar
1 tablespoon finely grated lemon zest
1 large egg plus 1 large egg yolk
1 teaspoon pure vanilla extract
Add 1t baking powder

Preheat the oven to 350 degrees.

Prepare 2 cookie sheets with parchment paper.

1. Whisk together flour, polenta, and salt in a bowl.
2. Put butter, sugar, and lemon zest in a bowl.
3. Beat on medium-high speed until pale and fluffy, about 2 minutes, scraping down the sides of the bowl as needed.
4. Add egg and egg yolk, one at a time, beating after each addition to combine.
5. Mix in vanilla.
6. Gradually add flour mixture, and beat until just combined.
7. Take tablespoon amounts of batter, roll into 4 inch logs and shape into an S shapes.
8. Place on cookie sheets covered with parchment.
9. Chill in the freezer until the dough is firm for about 30 minutes.
10. Bake cookies until edges are golden, 15 to 18 minutes, rotating sheets halfway through at 7 minutes. Watch carefully as oven time may vary.
11. Transfer cookies to wire racks; let cool for about 10 minutes.
12. Remove cookies from parchment, and transfer to racks to cool completely.
13. Place cookies on a tray and sprinkle with powdered sugar.
14. Cookies can be stored in an airtight container at room temperature up to 1 week.