



ZUCCHINI LEMON ALMOND COOKIES

1 ½ sticks unsalted butter, room temperature
¾ cup sugar
1 egg
1 teaspoon almond extract
Zest of 2 lemons
1 cup shredded zucchini
2 cups all-purpose flour
1 teaspoon baking powder
Pinch of kosher salt
½ cup blanched, slivered almonds

For the glaze:

¼ cup butter, softened
1 ½ cups powdered sugar
3 tablespoons lemon juice

Preheat the oven to 375. In a bowl, whisk together the flour, baking powder, and salt. Set aside. In a separate bowl or stand mixer, cream the butter and sugar until light and fluffy, about 3 minutes. Add the egg and almond extract and mix until well combined. Add the zucchini and lemon zest and mix until combined. With mixer on low, add the flour mixture until combined, but don't over-mix. Stir in the almonds. Bake for 14-16 minutes, or until the edges are golden. If you're going to glaze the cookies, make the glaze by beating the butter and powdered sugar, then add the lemon juice and beat until combined. Glaze after cookies cool.

Recipe courtesy of Karly Vardaman, www.kitchenpsycho.com