

How to bake lemon cookies with icing



**ASSIGN
BUSTER**

The paper "How To Bake Lemon Cookies With Icing" is a good example of an assignment on creative writing.

I would like to talk to you about baking, a fun activity and a great hobby. In particular, I want to describe how to bake from scratch lemon cookies with icing. This is a great snack during the autumn months and very easy to make. You can enjoy it when you come home from school with a cool glass of milk.

Description

Lemon cookies are easy to make and taste great. By memorizing this simple recipe and process, you'll be able to enjoy these cookies whenever you want.

Items Needed

For the cookies: Two beaten eggs; one teaspoon lemon extract; one-quarter of a teaspoon of salt; two cups of sugar; two cups of all-purpose flour; For the lemon icing, you will need two cups of confectioners sugar; one teaspoon of lemon rind; some lemon juice.

Process

Mix all of the ingredients for the cookies together in a big bowl. Form this dough into two long rolls, about two inches in diameter. Wrap these rolls in tinfoil and place in the fridge for approximately three hours. Remove the cookies from the oven and slice into portions. Set your oven at 350 degrees. Cook for 10 minutes. For the icing, mix all of the ingredients together in a bowl and add more or less lemon juice to achieve the desired consistency. Brush onto the cookies after taking them out of the oven.

Special Considerations

Make sure you pre-heat the oven and follow the instructions carefully. Do not

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leave the cookies in the fridge for too long. Also—give some of the cookies away to your friends!

Conclusion

Everyone loves lemon cookies. Follow these simple instructions and you could have dozens of delicious cookies waiting for you when you get home from school!