

FIORI DI SICILIA SUGAR COOKIES

(from the Bewitching Kitchen)

360 g all-purpose flour (3 cups)
2 teaspoons baking powder
200 g granulated sugar
¼ tsp salt
227 g cup butter, cold and cut in pieces
1 egg
¾ tsp Fiori di Sicilia extract
zest of 1 lemon
¼ tsp cardamom

Heat oven to 350F. Combine the flour, baking powder and salt, set aside. Cream the sugar and butter. Add the egg, Fiori di Sicilia, lemon zest and cardamom, mix well. Scrape the sides of the bowl. Add the flour mixture in two steps, and beat just until combined.

Dough can be rolled right away in between sheets of parchment paper. Roll to about 1/4" thick, and cut into shapes. Place on parchment-lined baking sheets, freeze for 10 minutes. Bake for about 12 minutes. Transfer to cooling rack and cool to room temperature before icing.