Italian Lemon Sour Cream Cookies

Ingredients for cookies:
- 60g Butter
- ¼ cup Caster Sugar
- ½ tsp. Vanilla essence
- 1 Egg Yolk
- 1 cup Self Raising Flour
- ¼ tsp. Bi-carb soda
- ¼ tsp. Salt
- ½ tsp. Nutmeg
- 2 TBS. Sour Cream

For the icing:
- 1 cups Pure Icing sugar
- 1 TBS. Lemon juice
- 1 TBS. Orange juice
- 1 tsp. grated Orange Zest

Equipment:
- Scales
- Bowls x 2 medium & 2 small
- Electric Hand Mixer x 2
- Measuring cups and spoons
- Wooden spoon x 2
- Scraper x 2
- Baking trays lined with baking paper
- Cooling rack
- Forks
- Small pot for icing x 2

Method:

1. Collect all ingredients and equipment
2. Pre heat oven to 180.c
3. Measure all ingredients
4. Sift flour, salt, bi-carb and nutmeg into a bowl
5. Cream the butter and the sugar until light and fluffy
6. Add the egg yolk
7. Fold in half of the dry ingredients to the butter mix with the sour cream
8. Fold in the remaining dry ingredients. Mix gently until combined
9. With lightly floured hands roll teaspoons of mix into small balls
10. Place onto lined trays
11. Press tops lightly with a fork.
12. Bake in oven for 8 – 10 mins until a pale golden colour
13. Cool on racks. While cooling make the icing:
   1. Sift icing sugar and place into a small bowl with the strained juices and the rind.
   2. Place the bowl over a pot of water over medium heat Beat with fork until glossy.
   3. Dip cooled cookies into icing, place on the rack to set. Serve and enjoy