Goat Milk Kefir & Lemon Cookies

Cookie
- 2 3/4 c flour
- 1 tsp baking powder
- 1/2 tsp baking soda
- 1/4 tsp salt
- 1/3 c soft butter
- 1 c sugar
- 1/3 c vegetable oil
- 1 egg
- 1 tsp vanilla
- 1/3 c plain goat kefir
- Zest of 1 lemon

Glaze
- 1 1/2 c powdered sugar
- 2 Tbsp plain goat kefir
- 1 Tbsp lemon juice
- Zest of 1 lemon

Instructions

Using a whisk and blending well, mix the dry ingredients, except the sugar, in a medium mixing bowl. Set aside.

In the mixer, whip butter together with the sugar. Add oil egg, vanilla, and lemon zest. Blend, but don’t overmix. Slowly add kefir to the mixture while blending. Follow with your bowl of dry ingredients. Do not overmix. Refrigerate dough for 3–4 hours or overnight.

Instead of using flour for your work surface, “flour” your surface with powdered sugar which keeps the cookie’s flavoring from being dulled by too much flour. This dough is easier to handle when it is cold. Roll and cut your cookies quickly. Use a thin spatula to help lift cookies, as the dough can stick a bit. With plenty of powdered sugar, you shouldn’t have any trouble with sticking. If you have parchment paper, you may find it easier to roll, cut, and bake your cookies directly on the parchment.

Bake for 6–8 minutes at 375°F oven, or just until the edges are golden brown. Allow to cool completely on a cooling rack.

Glaze:
Mix all glaze ingredients together in a separate bowl, being sure to blend it into a smooth mixture. Using a basting brush, brush all your cookies with a generous mount of glaze and allow to dry until the glaze is dry to the touch. Store in the fridge in an air-tight container with parchment paper between each layer. Enjoy!