

A Recipe From *tikkido*

Zucchini Cookies with Lemon Glaze

<https://tikkido.com/blog/zucchini-lemon-cookie-recipe>

Cookie Ingredients:

- 2 cups flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 3/4 cup butter, softened
- 1 egg
- 3/4 cup sugar
- 1 teaspoon lemon zest
- 1 cup shredded zucchini
- 1 cup chopped nuts

Glaze Ingredients:

- 1 cup powdered sugar
- approximately 1 Tablespoon lemon juice

Instructions:

1. Cream butter and sugar together. Add egg and beat mixture again. Stir in dry ingredients until the batter is smooth. Stir in zucchini, nuts, and lemon peel, and mix just until incorporated.
2. Scoop onto parchment lined cookie sheets and bake at 375 degrees for 15-20 minutes.
3. Mix the powdered sugar and lemon juice together to form a simple, flavorful icing glaze. Drizzle on top of the baked cookies.

