



Meyer Lemon Sugar Cookies

Crispy, chewy, and bursting with fresh lemon zestiness! These Eastern European-style lemon sugar cookies get their irresistible texture thanks to rich, creamy Bison Cottage Cheese.

Servings	Prep Time	Cook Time	Total Time
40	30m	25m	55m

Ingredients

- 1 cup Bison Cottage Cheese
- 2 sticks (1 cup) unsalted butter, softened
- 2¾ cups + 1 Tbsp all-purpose flour, plus extra for rolling
- ½ tsp baking powder
- ½ cup granulated sugar
- Zest from 1 Meyer lemon
- 3-4 tablespoons Meyer lemon curd

Instructions

1. Combine butter and Bison Cottage Cheese in stand mixer or medium bowl and blend until smooth. Add in 2¾ cups of flour and the baking powder; mix until soft dough forms.
2. Place the dough onto a lightly-floured surface and form into a ball. Wrap in plastic wrap and refrigerate at least 1 hour or overnight.
3. Preheat oven to 350°F.
4. In a small bowl or dish combine the granulated sugar and lemon zest. Rub lemon into the sugar to release the oils. Stir to combine.
5. On a lightly-floured surface, roll the dough to ¼" thickness and cut into 2½" to 3" rounds.
6. Dip one side of the round into the lemon sugar mixture. Place a ⅛"- to ¼"-sized dollop of lemon curd on one side of the sugared round. Fold round over and press lightly to hold in place.
7. Dip one half of the semi-circle into the sugar. Fold over on the non-sugared side and press to seal, creating a fanned quarter. Place the folded round onto a lined baking sheet. Repeat with remaining dough.
8. Bake for 23-25 minutes, or until cookies start to turn golden brown.
9. Remove from the baking sheet and cool on a rack. Serve and enjoy!

