

# 57



2018-12-31

## Lemon Icing

Italian

**Preparation Time:** 10 Minutes or less

**Difficulty:** Easy

**Base:** Sugar

**Served:**

**Serves:**

**Source:** Angiolina Mercurio

### Ingredients

Icing sugar :	2	Imp Cup
Table Cream :	1 / 4	Imp Cup
Lemon peel, finely chopped :	1 / 2	Imp Cup
Lemon juice :	1 / 4	Imp Cup

### Directions

If necessary, prepare lemon peel and lemon juice.

Mix icing sugar and table cream until thick.

Add lemon peel and mix until well distributed.

Add lemon juice and mix until well distributed.

### Remarks

Note: A single lemon yields just over 1/4 Imperial Cup of juice.

Note: Two lemons yield about 1/2 Imperial Cup of chopped peel

Note: May substitute thin-skinned oranges (Valencia or Cara Cara) for lemons to obtain an "orange icing".

### Related Recipes

*#56 - Lemon-Cranberry Biscotti (Optional)*

**Tags:** "Home Made"



## Lemon-Cranberry Biscotti

Italian Snack/Picnic Baked Goods

**Preparation Time:** 1 Hour or more

**Difficulty:** Easy

**Base:**

**Served:** Room temp

**Serves:** 26

**Source:** General Mills

### Ingredients

Sugar :	2 / 3	Imp Cup
Unsalted Butter, softened :	6	Imp Tablespoon
Lemon Zest :	1	Imp Tablespoon
Vanilla Extract :	1 1/2	Imp Teaspoon
Eggs :	2	
All-purpose Flour :	2 1/2	Imp Cup
Cranberries, dried, coarsly chopped :	3/4	Imp Cup
Baking Powder :	1	Imp Teaspoon
Baking Soda :	1/2	Imp Teaspoon
Salt :	1/2	Imp Teaspoon
(Optional) Lemon Icing :	2/3	

### Directions

Pre-heat oven to 350F. If necessary, prepare lemon zest and dried cranberries.

In a large bowl, combine sugar, butter, lemon zest, vanilla and eggs. Stir in remaining ingredients and blend well until doughy.

Place dough on lightly floured surface. Knead until smooth. On ungreased cookie sheet, shape half of dough at a time into 10" by 3" rectangles.

Bake 25 to 30 minutes, or until toothpick inserted in centre comes out clean. Cut rectangles crosswise into 1/2" slices. Turn slices cut side down on cookie sheet and cool for 15 minutes.

Bake for about 7 minutes each side, turning once, until crisp and light brown. Immediately remove from cookie sheet to cooling rack. Cool completely, about 30 minutes.

Optional: when cool, dip upper crust in Lemon Icing and let dry.

### Remarks

Original recipe altered to give crispier, taller cookies.

Note: One lemon yields about 2 Imperial Tablespoons of zest.

Note: may substitute thin-skinned oranges (Valencia or Cara Cara) for lemons, to make an Orange/Cranberry biscotti.

### Related Recipes

*#57 - Lemon Icing (Optional)*

**Tags:** "Biscotti"

"Cookie"

"Home Made"



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by Category

## Meal

### **Snack**

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### **Picnic**

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## Course

### **Baked Goods**

# 56      Lemon-Cranberry Biscotti

## Effort

### **Easy**

# 57      Lemon Icing

# 56      Lemon-Cranberry Biscotti

## Serving Temp

### **Room temp**

# 56      Lemon-Cranberry Biscotti

## Prep Time

### **10 Minutes or less**

# 57      Lemon Icing

### **1 Hour or more**

# 56      Lemon-Cranberry Biscotti

## Base

### **Sugar**

# 57      Lemon Icing

## Origin

### **Italian**

# 57      Lemon Icing

# 56      Lemon-Cranberry Biscotti

## Tag

### **Biscotti**

# 56      Lemon-Cranberry Biscotti

### **Cookie**

# 56      Lemon-Cranberry Biscotti

### **Home Made**

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