



Meyer Lemon Crinkle Cookies aka Yellow Snowballs

Makes about 18 cookies

¼ cup olive oil

¾ cup cane sugar

¼ cup almond milk

2 tablespoons ground flax seeds

2 tablespoons lemon juice

1 tablespoon lemon zest, packed (this was about 6 meyer lemons for me)

1 teaspoon vanilla extract

2 cups all-purpose flour

1 teaspoon baking powder

1/2 teaspoon baking soda

1/4 teaspoon salt

¼ teaspoon ground turmeric, for color

Cane and powdered sugar for decorating

In a large bowl whisk together the olive oil and cane sugar. Next whisk in the almond milk, ground flax seeds, lemon juice, lemon zest, and vanilla extract until everything is incorporated and there aren't any secret chunks of flax hiding out.

In a medium bowl, whisk together the flour, baking powder, baking soda, salt, and turmeric if you're using it. It's just to give them a little more of a golden color but if you don't have it, it's def not important enough to run to the store to get. Now fold the dry ingredients into the wet until you have a well-mixed dough without any giant dry spots. If the dough is looking a little dry, add a tablespoon or two of almond milk to the mix just until it comes together. Cover the bowl and stick this shit in the fridge for at least 2 hours and up to overnight. These cookies need to chill for two reasons: 1. It will give the lemon zest time to flavor more of the dough 2. The dough spreads too much in the oven resulting in flat cookies unless it's nice and cold when it goes in to bake. So don't skip this step k?

When it's time to bake, warm up your oven to 350 degrees and grab 2 baking sheets. Lay out two small bowls and fill one with some cane sugar and one with powdered sugar. Scoop out about a ping pong sized amount of dough and roll it into a ball. Next roll it around in the cane sugar and then the powdered sugar until the dough is nice and coated. The cane sugar layer

keeps the dough from absorbing the powdered sugar while it bakes and ensures you get those cute as fuck crinkles you want. So this isn't about sweetness, I swear.

Keep going until you run out of dough. Bake the cookies for 15-18 minutes, until the bottom and the edges are golden. Let them cool on the cookie sheet for 5 minutes then transfer to a cooling rack.

These guys will keep for at least a week but I've never had them in my place for longer than 3 days.