Lemon Sour Cream Cookies

Ingredients:

3 cups all-purpose flour

1 teaspoon baking powder

1/2 teaspoon baking soda

1/2 teaspoon salt

16 tablespoons unsalted butter, softened

1 1/2 cups granulated sugar

2 large eggs

1 cup sour cream

2 teaspoons grated lemon zest plus 1/4 cup juice (2 lemons)

1 ounce cream cheese, softened

3 cups confectioners' sugar

Instructions:

1. Whisk flour, baking powder, baking soda, and salt together in large bowl. Beat butter and granulated sugar until fluffy. Add eggs, one at a time, and whisk until incorporated. Add in sour cream and lemon zest until just combined. Add flour mixture and mix until incorporated. Refrigerate dough for 1 hour.

2. Heat oven to 375 degrees. Line baking sheet with parchment paper.

3. Drop heaping 1-tablespoon mounds of dough onto prepared sheets, spacing them about 2 inches apart. Bake until just golden around edges, for about 15 minutes. Let cookies cool completely on sheets. Repeat with remaining dough.

4. Whisk lemon juice and cream cheese together in bowl until combined. Add confectioners' sugar and whisk until smooth. Spread 1 teaspoon glaze onto each cooled cookie before serving.