



## Lemon Olive Oil Cookies

By Chef Veera Gaul, Ph.D.



### Ingredients

(\* indicates my preferred ingredients – see notes for alternatives)

- 2 large eggs
- 1½ cup sugar
- 2/3 cup O&V [Lemon EVOO](#) \*
- 2 lemons, zested and juiced
- 1 teaspoon baking soda
- 4 cups all-purpose flour
- 1 jar O&V [Lemon Curd](#) \*
- ¼ cup O&V [Raspberry Vinegar](#) \*
- 2 cups raspberries

### Preparation

Preheat oven to 350F. Line baking trays with parchment paper.

Heat the raspberry vinegar in a saucepan until it comes to a boil, then simmer and reduce by half. Cool.

In a bowl, whisk the eggs, sugar, olive oil, lemon zest and lemon juice until well combined and frothy.

Combine the baking soda and flour together in a separate bowl.

Add the flour mixture to the egg mixture and stir until a batter forms.

Use a tablespoon size scoop and measure the dough into balls. Place on the baking sheets about 2 inches apart.

Bake in preheated oven for about 12 minutes. Let cool for 5 minutes before removing from the trays.

Top the cooled cookies with Lemon Curd and raspberries. Drizzle with raspberry vinegar reduction

Makes 36-40 cookies

Active time 15 minutes Total Time: 50 minutes (to bake all the cookies one tray at a time)

### Notes

\* The [Lemon EVOO](#) adds a nice lemony flavor, but you can also substitute with [Blood Orange Oil](#), orange zest, juice and extract. Feel free to halve the recipe if you just need a few cookies.

All highlighted products are available at [Oil & Vinegar stores](#)

Categories: Desserts, Sweets, Cookies, Vegetarian, Italian Cookies, Lemon Curd, Lemon EVOO, Baking, Raspberry vinegar reduction

