



LEMON DROP COOKIES with Pine Nuts Bari Gourmet "Delicate"

Ingredients

2-1/2 cups flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1/2 cup **Bari Gourmet Delicate extra virgin olive oil**
1 egg
1-1/4 cups sugar
1/4 cup milk
1/2 teaspoon vanilla extract
Grated zest and juice of 1 large lemon
1/2 cup pine nuts (also known as pignolias)

Preheat oven to 350°.

Method

In a large bowl, combine flour with baking soda and salt, and set aside. In a separate large bowl stir together Majestic Delicate extra virgin olive oil, egg, sugar, milk, vanilla, zest and lemon juice until completely combined. Pour liquid ingredients into flour mixture with the pine nuts and stir vigorously to combine all ingredients.

Line a large baking sheet with parchment paper. Using two spoons, form cookies by scooping a heaping teaspoon of dough onto one spoon and scraping it onto the baking sheet with the other spoon. Leave about 1 inch in-between the cookies. Continue forming cookies until you use all the dough; you will need additional baking sheets lined with parchment paper.

Bake for 15 – 18 minutes, until the edges of the cookies are just beginning to turn golden.

Cool on baking sheet for a few minutes, then using a spatula place onto a rack and cool to room temperature.

Makes approximately 60 cookies.