



BUTTERMILK COOKIES

MAKES ABOUT 5½ DOZEN COOKIES

ACTIVE TIME: 35 MIN START TO FINISH: 1½ HR

Miss Lewis mentions buttermilk cookies, which she pairs with ice-cold lemonade, in the essay that begins on page 24, but as far as we know, she never committed a recipe to paper. When we developed one, the big debate was about texture: Soft or crisp? What you see here is the cookie of your dreams, with a tender interior and the slightest bit of crispness around the edge.

FOR COOKIES

- 3 cups all-purpose flour
- 1 teaspoon grated lemon zest
- ½ teaspoon baking soda
- ½ teaspoon salt
- 1½ sticks unsalted butter, softened
- 1½ cups granulated sugar
- 2 large eggs
- 1 teaspoon pure vanilla extract
- ⅔ cup well-shaken buttermilk

FOR GLAZE

- 1½ cups confectioners sugar
- 3 tablespoons well-shaken buttermilk
- ½ teaspoon pure vanilla extract

MAKE COOKIES: Preheat oven to 350°F with rack in middle. Butter 2 large baking sheets.

► Whisk together flour, zest, baking soda, and salt.

► Beat together butter and sugar in a large bowl with an electric mixer until pale and fluffy. Add eggs 1 at a time, beating well after each addition, then beat in vanilla. Mix in flour mixture and buttermilk alternately in batches at low speed, beginning and ending with flour mixture, until smooth.

► Drop level tablespoons of dough about 1½ inches apart onto baking sheets. Bake, 1 sheet at a time, until cookies are puffed and edges are golden, 12 to 15 minutes per batch. Cool cookies on sheets 1 minute, then transfer cookies to racks.

GLAZE COOKIES: Whisk together all glaze ingredients and brush onto tops of warm cookies.

► Let stand until cookies are completely cooled and glaze is set.

COOKS' NOTE: Cookies are best the day they're made but can be frozen, wrapped well, up to 1 month. >

