



# COOKING WITH JAN ~ MARCH 27, 2019

Recipes at Coborns and kokk.com

**IT'S TIME FOR EASTER & ANYTHING LEMON**

## LEMON-GLAZED CREAM CHEESE COOKIES

1 PKG REFRIGERATED SUGAR COOKIES  
1/2 CUP FLOUR  
1 1/2 CUPS POWDERED SUGAR

3 OZS CREAM CHEESE, SOFTENED  
3 TSPS GRATED LEMON PEEL  
2-3 TBLS LEMON JUICE

PREHEAT OVEN TO 350 DEGREES. LET COOKIE DOUGH STAND AT ROOM TEMPERATURE FOR 10 MINUTES TO SOFTEN. LINE LARGE COOKIE SHEET WITH PARCHMENT PAPER. IN LARGE MIXING BOWL, BREAK UP THE COOKIE DOUGH; ADD CREAM CHEESE, FLOUR & 2 TSPS OF THE LEMON PEEL. STIR WITH SPOON UNTIL WELL BLENDED. SHAPE INTO 36—1" BALLS; PLACE 2" APART ON COOKIE SHEET. BAKE 12-14 MINUTES OR UNTIL EDGES ARE GOLDEN BROWN. **DO NOT OVER BAKE!** COOL 1 MINUTE; REMOVE FROM COOKIE SHEET TO COOLING RACKS AND COOL COMPLETELY, ABOUT 20 MINUTES. IN A MEDIUM BOWL, MIX THE POWDERED SUGAR & LEMON JUICE UNTIL SMOOTH. FROST COOKIES; SPRINKLE WITH REMAINING 1 TSP OF GRATED LEMON PEEL. STORE IN AIRTIGHT CONTAINER. MAKES 36 SERVINGS.

## LEMON CHEESECAKE CRESCENT ROLLUPS

### ROLLUPS

8 OZS CRÈME CHEESE, SOFTENED  
4 TSPS GRATED LEMON PEEL  
1 TBLS BUTTER, MELTED

1/4 CUP WHITE SUGAR  
8 OZ CAN CRESCENT DOUGH SHEET

### GLAZE

1/2 CUP POWDERED SUGAR  
ADDITIONAL GRATED LEMON PEEL, IF DESIRED

2-3 TSPS LEMON JUICE

PREHEAT OVEN TO 375 DEGREES; LINE COOKIE SHEET WITH PARCHMENT PAPER. IN MIXING BOWL, MIX CRÈME CHEESE, SUGAR & 4 TSPS LEMON PEEL WITH MIXER UNTIL WELL MIXED & NO LUMPS REMAIN. UNROLL THE CRESCENT DOUGH ON WORK SURFACE INTO A 12X7" RECTANGLE; CUT INTO 8 RECTANGLES. SPREAD 2 TBLS OF THE CRÈME CHEESE MIXTURE OVER EACH DOUGH RECTANGLE TO WITHIN 1/4" OF THE SHORT ENDS. ROLL UP EACH, STARTING WITH THE SHORTEST SIDE; PINCH SEAMS TO SEAL. PLACE ON COOKIE SHEET, SEAM SIDE DOWN; BRUSH WITH THE MELTED BUTTER. BAKE 11-14 MINUTES OR UNTIL GOLDEN BROWN; COOL 10 MINUTES ON COOKIE SHEET. IN A SMALL BOWL, MIX POWDERED SUGAR & 2 TSPS OF THE LEMON JUICE. ADD ADDITIONAL LEMON JUICE (1/2 TSP AT A TIME) IF NEEDED UNTIL GLAZE IS THIN ENOUGH TO DRIZZLE. DRIZZLE OVER THE WARM CRESCENT ROLLUPS; GARNISH WITH ADDITIONAL LEMON PEEL IF DESIRED. SERVE WARM. MAKES 8 SERVINGS!

## BLUEBERRY BISCUITS & LEMON GLAZE

1 CAN GRANDS REFRIGERATED BISCUITS  
1 CUP POWDERED SUGAR  
2 TBLS LEMON JUICE

1 CUP FRESH BLUEBERRIES  
1/2 TSP GRATED LEMON PEEL

PREHEAT OVEN TO 350 DEGREES; LINE LARGE RIMMED BAKING SHEET WITH PARCHMENT PAPER. SEPARATE DOUGH INTO 8 BISCUITS; SEPARATE EACH BISCUIT INTO 2 LAYERS, MAKING 16 THIN BISCUITS. DIVIDE THE BLUEBERRIES AMONG THE BOTTOM BISCUIT HALVES. PLACE TOPS OVER BLUEBERRIES; BAKE 16-20 MINUTES OR UNTIL GOLDEN BROWN. TRANSFER TO SERVING PLATTER & COOL FOR 5-10 MINUTES. IN SMALL BOWL, MIX THE POWDERED SUGAR, LEMON PEEL & LEMON JUICE. BRUSH BISCUITS WITH 1/2 OF THE GLAZE; LET STAND 5-8 MINUTES. BRUSH WITH REMAINING GLAZE; LET STAND 5-8 MINUTES & SERVE. PERFECT & EASY EASTER MORNING BREAKFAST TREAT.

## LEMON LAYER ICE CREAM PIE

1 FROZEN DEEP DISH PIE CRUST  
3 CUPS VANILLA ICE CREAM, SLIGHTLY SOFT  
1 TBLS LEMON JUICE

1 TSP GRATED LEMON PEEL  
15 OZ CAN LEMON PIE FILLING  
LEMON SLICES

PREHEAT OVEN TO 400 DEGREES. BAKE PIE CRUST AS DIRECTED ON PACKAGE FOR ONE-CRUST BAKED PIE SHELL. COOL COMPLETELY, ABOUT 30 MINUTES. IN LARGE BOWL, STIR LEMON PEEL INTO THE ICE CREAM JUST UNTIL WELL MIXED. QUICKLY SPREAD 1 CUP ICE CREAM MIXTURE INTO CRUST-LINED PAN; RETURN REMAINING ICE CREAM TO FREEZER. FREEZE PIE UNTIL PARTIALLY FROZEN, ABOUT 30 MINUTES. IN ANOTHER BOWL, MIX PIE FILLING & LEMON JUICE UNTIL WELL BLENDED. SPREAD EVENLY OVER THE ICE CREAM MIXTURE IN CRUST-LINED PAN. FREEZE 45 MINUTES LONGER OR UNTIL PARTIALLY FROZEN. SPOON REMAINING ICE CREAM MIXTURE OVER TOP; SPREAD EVENLY TO COVER. FREEZE AT LEAST 4 HOURS OR UNTIL FIRM IN CENTER. TO SERVE, LET PIE STAND AT ROOM TEMPERATURE 10-15 MINUTES BEFORE CUTTING INTO WEDGES. GARNISH WITH LEMON SLICES. MAKES 8 SERVINGS!

