

ITALIAN CORNMEAL COOKIES

20 small cookies

½ cup (1 stick) unsalted butter, room temperature

½ cup sugar

1 teaspoon grated lemon zest

½ teaspoon salt

2 large egg yolks

½ cup yellow cornmeal

1¼ cups all purpose flour

⅔ cup golden raisins (about 4 ounces)

powdered sugar



Using electric mixer, beat butter and ½ cup sugar in large bowl until fluffy. Beat in the lemon zest and salt, then the egg yolks. Beat in cornmeal, then flour. Stir in raisins. Knead dough just sufficiently to combine it into a single lump, then transfer it to sheet of plastic wrap. Use the plastic to shape the dough into a 2x9-inch log. Leaving the log wrapped in the plastic, chill it until firm, 3 hours or up to 1 day.

Preheat oven to 325°F. Line large baking sheet with parchment paper. Slice dough log into ¼-inch-thick rounds. Arrange rounds on prepared baking sheet, spacing 1 inch apart and reshaping into rounds, if uneven. Bake cookies until golden at edges, about 15 minutes. Transfer to a cooling rack. Dust with powdered sugar and cool completely.

(These cookies can be made 3 days in advance. Store then in an airtight container at room temperature.)