

Lemon-Thyme Cookies

Ingredients

- 2 cups all-purpose flour
- 1 cup sugar
- 1/2 teaspoon baking soda
- 1 teaspoon freshly ground black pepper
- 1 tablespoon chopped fresh thyme leaves
- 1/2 cup Lemon extra-virgin olive oil
- 3 tablespoons milk
- 1 large lemon, zested and juiced

Preparation

Preheat the oven to 350 degrees F. Line 2 baking sheets with parchment paper or silicone baking sheets. Put the flour, sugar, baking soda, pepper, and thyme into a bowl and whisk together to combine. In a small bowl, whisk together the olive oil, milk, lemon juice, and zest. Add the liquid ingredients to the dry ingredients, stirring with a wooden spoon until you form a nice smooth dough.

Roll heaping teaspoonfuls of the dough into balls. Place them about 2 inches apart on the prepared baking sheets. Bake the cookies about 12 to 15 minutes, or until they are browned around the edges. Let the cookies cool for a few minutes and then transfer them to wire racks to cool completely.