



## Lemon Thumbprints

### INGREDIENTS

1 (15.25-oz.) box Hy-Vee moist supreme lemon cake mix  
¼ cup Hy-Vee canola oil  
2 tbsp water  
1 tsp fresh lemon zest, plus additional for garnish; if desired  
2 tbsp fresh lemon juice  
Hy-Vee powdered sugar, for garnish; if desired

### PREPARATION

- 1** Lightly grease cookie sheets; set aside. Combine cake mix, canola oil, water, lemon zest, and lemon juice in a medium bowl. Refrigerate dough for 10 minutes.
- 2** Preheat oven to 350°. Drop dough by rounded teaspoons 2 inches apart onto prepared cookie sheets. Press thumb into the center of each cookie.
- 3** Bake 11 minutes. Remove cookies from oven. If the cookie centers have puffed up during baking, re-press with the back of a small spoon.
- 4** Cool on cookie sheets for 2 minutes. Transfer cookies to wire racks and cool. If desired, garnish cookie centers with lemon zest and dust cookies with powdered sugar.