

Our State eats

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Meyer Lemon Cornmeal Cookies

Yield: About 30 cookies.

Cookies:

- 1½ cups all-purpose flour
- ½ cup cornmeal, whatever kind you have on hand
- ¼ cup cornstarch
- ½ teaspoon salt
- ⅔ cup granulated sugar
- Finely grated zest of 1 Meyer lemon
- 8 ounces unsalted butter, softened
- 1 teaspoon vanilla extract

Glaze:

- 1¾ cups powdered sugar
- Finely grated zest of 1½ Meyer lemons,
plus more for garnish
- Freshly squeezed Meyer lemon juice,
as needed (about 5 tablespoons)

For the cookies: Line 2 baking sheets with parchment or silicone baking mats.

In a large bowl, combine flour, cornmeal, cornstarch, and salt, and whisk for 30 seconds.

In a second bowl, use fingertips to rub together granulated sugar and zest until the mixture is shiny and fragrant.

Add butter and vanilla to sugar mixture. Using a hand mixer on medium speed, beat until very smooth, about 2 minutes.

Add flour mixture and beat on low speed until pea-sized clumps begin to form. Gather the clumps into a ball.

Place the ball between two sheets of parchment and roll to a ¼-inch thickness. Use a 2-inch cutter to stamp out cookies



and arrange them 1 inch apart on the prepared baking sheets. Cover tightly with plastic wrap and chill until the dough is firm, at least 2 hours or up to overnight.

When ready to bake, preheat oven to 350°.

Bake one sheet at a time in the center of the oven until cookies are firm and slightly golden on the edges, about 14 minutes; do not let them brown on top.

Let the cookies cool on the pan for 2 minutes and then gently transfer them with a spatula to a wire rack to cool completely. They will continue to firm as they rest.

For the glaze: In a small bowl, whisk together powdered sugar and zest. Gradually stir in enough juice to make a smooth, creamy glaze that slides off a spoon without being runny. Spoon glaze over tops of cookies, spreading to the edges. Garnish with more lemon zest, if desired. Let stand until glaze hardens, about 15 minutes.

Store cookies in an airtight container at room temperature.

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