

Foodnity Recipes

Lemon Cookies Recipe

Zesty lemon cookies with a buttery crumb and a glossy glaze, ideal for any time you crave a citrus lift.

15 min Prep time	**12 min** Cook time	**27 min** Total time
24 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 cup unsalted butter, softened
- [ ] 1 cup granulated sugar
- [ ] 1 large egg
- [ ] 2 tsp vanilla extract
- [ ] 2 tbsp fresh lemon zest
- [ ] 2 tbsp fresh lemon juice
- [ ] 2 ¾ cups all-purpose flour
- [ ] ½ tsp baking powder
- [ ] ¼ tsp salt

Glaze

- [ ] 1 cup powdered sugar
- [ ] 2 tsp fresh lemon juice
- [ ] 1 tsp melted butter (optional for shine)

Instructions

1. Preheat the oven to 350°F (175°C) and line two baking sheets with parchment paper.
2. In a large bowl, cream the softened butter and granulated sugar together until light and fluffy, about 3 minutes.
3. Add the egg, vanilla, lemon zest, and lemon juice; mix until just combined, then slowly stir in the flour, baking powder, and salt.
4. Scoop rounded teaspoons of dough onto the prepared sheets, spacing 2 inches apart; gently flatten each ball with the back of a spoon.
5. Bake for 10-12 minutes, or until the edges are lightly golden. Let cool on the pan 2 minutes, then transfer to a wire rack.
6. While the cookies cool, whisk together powdered sugar, lemon juice, and melted butter to create a smooth glaze. Drizzle over warm cookies and allow to set.

Nutrition per serving

180 kcal	2 g	26 g	8 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a tarter glaze, increase the lemon juice by 1 tsp.
- For a richer flavor, replace half the butter with melted coconut oil.
- A quick tip: chill the dough for 15 minutes to keep cookies from spreading too much.