

Foodnity Recipes

Pink Lemonade Cookies – Sweet Summer Treat

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

Ingredients

Main Ingredients

- [ ] 2 1/2 cups all-purpose flour
- [ ] 1 cup unsalted butter, softened
- [ ] 3/4 cup powdered sugar
- [ ] 1 tablespoon lemon zest
- [ ] 2 tablespoons lemon juice
- [ ] 1/4 teaspoon salt
- [ ] 5–6 drops pink food coloring

Instructions

1. In a large bowl, cream the softened butter with powdered sugar until the mixture is light and fluffy.
2. Add the lemon zest, lemon juice, and pink food coloring; mix just until combined.
3. Sift together flour and salt, then gently fold into the butter mixture, stopping when the dough comes together.
4. Roll the dough into 1-inch balls, place on a parchment-lined baking sheet, and chill for 15 minutes.
5. Preheat oven to 350°F (177°C). Bake the cookies 10-12 minutes, until edges turn a pale gold.
6. Allow cookies to cool on the sheet for 2 minutes, then transfer to a wire rack; enjoy warm or store.

Nutrition per serving

210 kcal	2 g	26 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a stronger lemon flavor, add an extra teaspoon of zest.
- For a crunchy top, sprinkle a tiny pinch of coarse sugar before baking.
- Try pairing with a dollop of whipped cream infused with a hint of vanilla.