

Foodnity Recipes

Pink Lemonade Cookies

A sweet-tangy pink cookie that captures the bright essence of lemonade, perfect for summer gatherings.

20 min Prep time	**12 min** Cook time	**32 min** Total time
24 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Cookie Dough

- [ ] 2 1/2 cups all-purpose flour
- [ ] 1/2 teaspoon baking soda
- [ ] 1/4 teaspoon salt
- [ ] 1 cup unsalted butter, softened
- [ ] 1 cup granulated sugar
- [ ] 1 large egg
- [ ] 2 teaspoons vanilla extract
- [ ] 2 tablespoons freshly grated lemon zest
- [ ] 2 tablespoons fresh lemon juice
- [ ] 3–4 drops pink food coloring (optional)

Lemon Glaze

- [ ] 1 cup powdered sugar
- [ ] 2 teaspoons fresh lemon juice
- [ ] A pinch of pink food coloring (optional)

Instructions

1. Preheat the oven to 350°F (175°C) and line two baking sheets with parchment paper.
2. In a medium bowl whisk together flour, baking soda, and salt; set aside.
3. Cream butter and sugar in a large bowl until light and fluffy, about 3-4 minutes.
4. Add the egg, vanilla, lemon zest, lemon juice, and pink coloring; mix until just combined.
5. Gradually fold in the dry ingredients, stirring gently until a smooth dough forms.
6. Scoop rounded teaspoons of dough onto the prepared sheets, spacing 2 inches apart.
7. Bake for 10-12 minutes, until edges are just set and tops are pale gold.
8. While cookies cool, whisk together powdered sugar, lemon juice, and a drop of pink coloring for the glaze.
9. Drizzle glaze over warm cookies; let it set before transferring to a wire rack.

Nutrition per serving

210 kcal	2 g	30 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a less sweet cookie, reduce sugar by 1/4 cup.
- For extra zest, add a teaspoon of lemon extract to the glaze.
- Store in a tin with a slice of orange to keep them moist.