

Foodnity Recipes

Soft Lemon Frosted Cookies

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

Ingredients

Cookie Base

- [ ] 2 1/4 cups all-purpose flour
- [ ] 1/2 teaspoon baking powder
- [ ] 1/4 teaspoon salt
- [ ] 3/4 cup unsalted butter, softened
- [ ] 3/4 cup granulated sugar
- [ ] 1 large egg
- [ ] 2 teaspoons lemon zest
- [ ] 1 teaspoon vanilla extract

Lemon Glaze

- [ ] 1 cup powdered sugar, sifted
- [ ] 2 teaspoons fresh lemon juice
- [ ] 1 teaspoon lemon zest
- [ ] 1-2 teaspoons warm water (if needed)

Instructions

1. Preheat the oven to 350°F (175°C) and line two baking sheets with parchment.
2. In a bowl whisk together flour, baking powder, and salt; set aside.
3. In a large mixing bowl, cream the softened butter and granulated sugar until light and fluffy, about 2-3 minutes.
4. Add the egg, vanilla, and lemon zest; beat until fully incorporated.
5. Gradually add the dry flour mixture, mixing on low speed until a soft dough forms; do not over-mix.
6. Scoop rounded tablespoons of dough onto the prepared sheets, spacing 2 inches apart.
7. Bake for 10-12 minutes, until the edges are just lightly golden. Remove and let cool on the sheet for 2 minutes, then transfer to a wire rack.
8. While the cookies cool, whisk together powdered sugar, lemon juice, and lemon zest. If the glaze is too thick, add warm water a teaspoon at a time.
9. Drizzle or dip the warm cookies in the glaze; allow excess to drip off, then set back on the rack to let the glaze set.
10. Once the glaze is dry to the touch, store cookies in an airtight container.

Nutrition per serving

120 kcal	2 g	18 g	5 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a shinier glaze, add a tiny pinch of corn syrup.
- For extra lemon punch, fold a tablespoon of lemon curd into the glaze.
- These cookies keep their softness for up to 4 days when stored properly.