



Lemon Crinkle Cookies – Soft Tangy Treats

15 min

Prep time

24

Servings

12 min

Cook time

Easy

Difficulty

27 min

Total time

American

Cuisine

Ingredients

Cookie Dough

- ☐ 1 cup unsalted butter, softened
- ☐ 1 cup granulated sugar + extra for coating
- ☐ 2 large eggs
- ☐ 2 tbsp fresh lemon zest
- ☐ 2 tbsp lemon juice
- ☐ 1 tsp vanilla extract
- ☐ 2 ½ cups all-purpose flour
- ☐ ½ tsp baking powder
- ☐ ¼ tsp salt

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 butter and sugar together until light and fluffy; this takes about 2-3 minutes.
- 3 Add the eggs one at a time, then stir in the lemon zest, lemon juice, and vanilla until fully incorporated.
- 4 Sift together flour, baking powder, and salt; fold into the wet mixture just until combined. The dough will be slightly sticky.
- 5 Cover the bowl and chill the dough for 15 minutes. Meanwhile, place extra granulated sugar in a shallow bowl.
- 6 Roll the dough into 1-inch balls, then roll each ball in the sugar, coating evenly.
- 7 Arrange the coated balls about 2 inches apart on the prepared sheets and bake for 10-12 minutes, until the edges are set and the tops are lightly cracked.
- 8 Allow cookies to cool on the sheet for 5 minutes before transferring to a wire rack to finish cooling.

Nutrition per serving

120 kcal

Calories

2 g

Protein

18 g

Carbs

5 g

Fat

Tips & notes

- If you prefer a deeper lemon flavor, add a teaspoon of lemon extract alongside the zest.
- For a touch of sparkle, sprinkle a pinch of coarse sea salt on top before baking.
- These cookies freeze well; reheat gently in a 300°F oven for 5 minutes to revive the texture.