

Long Livo

Lemon Crinkle Cookies – Easy Sweet Treat

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

Ingredients

Cookie Dough

- [ ] 1 cup unsalted butter, softened
- [ ] 3/4 cup granulated sugar
- [ ] 2 large eggs
- [ ] 2 tbsp lemon zest
- [ ] 2 tbsp lemon juice
- [ ] 2 ½ cups all-purpose flour
- [ ] 1 tsp baking powder
- [ ] ¼ tsp salt
- [ ] 1 cup powdered sugar, for coating

Lemon Glaze

- [ ] ½ cup powdered sugar
- [ ] 2 tsp lemon juice
- [ ] 1 tsp melted butter

Instructions

1. Preheat the oven to 350°F (175°C) and line two baking sheets with parchment.
2. In a large bowl, cream the softened butter with granulated sugar until light and fluffy; then add eggs one at a time, mixing well.
3. Stir in lemon zest and lemon juice, letting the bright aroma fill the kitchen.
4. Whisk together flour, baking powder, and salt; fold into the butter mixture just until combined.
5. Shape dough into 1-inch balls, roll each in powdered sugar, and place on the prepared sheets, spacing 2 inches apart.
6. Bake for 10-12 minutes, until the tops are lightly golden and the edges have a delicate crackle.
7. While cookies cool, whisk together the glaze ingredients until smooth.
8. Drizzle the warm glaze over the cooled cookies; let set for a few minutes before serving.

Nutrition per serving

150 kcal	2 g	22 g	7 g
Calories	Protein	Carbs	Fat

Tips & notes

- Do not over-mix the dough; a few flour streaks are fine.
- If the glaze thickens too quickly, add a splash more lemon juice.
- For extra citrus punch, grate a tiny bit of lemon peel over the glaze just before serving.