
Soft Baked Lemon Cookies

These lemon cookies are soft baked and have plenty of lemon zest, lemon juice, and lemon extract throughout for a delicious lemon treat!

Ingredients

- 10 Tbsp butter
- 1 cup sugar
- zest of 2 lemons (about 1 Tbsp lemon zest)
- 1 large egg
- 1 large egg yolk
- 2 Tbsp fresh lemon juice (about 1/2 lemon)
- 1 1/2 tsp pure lemon extract
- 5 drops yellow food coloring
- 2 cups all-purpose flour
- 2 tsp baking powder
- 1/2 tsp salt
- 1/4 cup powdered sugar



Instructions

1. In a stand mixer with the paddle attachment, cream the butter, sugar, and lemon zest. Add the egg, egg yolk, lemon juice, lemon extract, and yellow food coloring. Mix thoroughly.
2. In a separate bowl, mix the flour, baking powder, and salt. Add the dry ingredients to the wet ingredients until incorporated, scraping the bowl as necessary.
3. Scoop 1 1/2 Tbsp sized cookie dough balls and roll them in a bowl with 1/4 cup powdered sugar. Place cookies on a parchment or silicone lined baking sheet about 2 inches apart.
4. Bake at 350 degrees Fahrenheit for 9 to 10 minutes. Store cookies in an airtight container or plastic bag up to 5 days.

Recipe Notes

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