

Plate Dream

Lemon Crinkle Cookies Recipe

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

Ingredients

Main Ingredients

- [ ] 1 cup unsalted butter, softened
- [ ] 1 cup granulated sugar
- [ ] 2 large eggs
- [ ] 2 tsp lemon zest (about 2 lemons)
- [ ] 2 tbsp fresh lemon juice
- [ ] 1 tsp vanilla extract
- [ ] 2 ½ cups all-purpose flour
- [ ] ½ tsp baking powder
- [ ] ¼ tsp salt

For the Coating

- [ ] 1 cup powdered sugar
- [ ] 2 tsp lemon zest

Instructions

1. Preheat the oven to 350°F (175°C) and line two baking sheets with parchment paper.
2. In a large bowl, cream together the softened butter and granulated sugar until light and fluffy, about 2-3 minutes.
3. Add the eggs one at a time, mixing well after each, then stir in the lemon zest, lemon juice, and vanilla extract.
4. In a separate bowl, whisk the flour, baking powder, and salt; gradually add to the butter mixture, stirring just until combined.
5. Cover the dough and chill for 15 minutes; this makes it easier to shape.
6. Mix powdered sugar with the extra lemon zest for the coating.
7. Scoop rounded tablespoons of dough, roll into balls, then roll each ball in the lemon-sugar coating, placing them on the prepared sheets.
8. Bake for 10-12 minutes, until the edges are set and the tops are lightly golden. Let cool on the sheet for 2 minutes before transferring to a wire rack.

Nutrition per serving

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

Tips & notes

- Do not over-bake; the cookies should stay soft inside.
- If you prefer a stronger lemon punch, add another teaspoon of zest to the coating.
- For a festive twist, sprinkle a pinch of colored sugar before baking.