

3-Ingredient Lemon Cookies: The Easiest Recipe You'll Ever Make

If you're looking for a dessert that's quick, delicious, and foolproof, these



OVEN
350°F

TIME
10 min

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INGREDIENTS

1 box lemon cake mix (approximately 15.25 oz)

2 large eggs

1/3 cup vegetable oil

Instructions:

Preheat the Oven: Preheat your oven to 350°F (175°C). Line a baking sheet with parchment paper or a silicone baking mat.

Mix the Dough: In a large bowl, combine the lemon cake mix, eggs, and vegetable oil. Stir until the ingredients are well combined, forming a smooth dough. The dough will be slightly sticky.

Shape the Cookies: Use a spoon or cookie scoop to form small balls of dough (about 1 tablespoon each). Place them on the prepared baking sheet, spacing them about 2 inches apart.

Bake: Bake in the preheated oven for 8-10 minutes, or until the edges are set and the tops are slightly cracked. The cookies will still look soft but will firm up as they cool.

Cool and Serve: Allow the cookies to cool on the baking sheet for 5 minutes before transferring them to a wire rack to cool completely. Enjoy as is, or sprinkle with powdered sugar for an extra touch.

Tips for Perfect Lemon Cookies:

Customize the Flavor: Add a teaspoon of lemon zest to the dough for an extra citrusy kick.

Keep It Simple: These cookies are delicious on their own, but you can drizzle them with a simple

glaze made from powdered sugar and lemon juice for added sweetness.

Storage: Store the cookies in an airtight container at room temperature for up to 5 days.

Why This Recipe is a Keeper:

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- 8. Storage:** Store the cookies in an airtight container at room temperature for up to 5 days.
- 9. Why This Recipe is a Keeper:** These 3-ingredient lemon cookies are not just ultra-easy-they're ultra-delicious. With minimal effort, you can enjoy

soft, tangy cookies that are perfect for any occasion. Whether you're hosting a gathering or looking for a quick treat, this recipe is sure to impress.

10. Try this recipe from I : Wuv Cooking and share it with friends-they'll never guess it only took 10 minutes and three ingredients!

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/3-ingredient-lemon-cookies-the-easiest-recipe-youll-ever-make/>