

Zesty Lemon Zucchini Cookies - A Light & Refreshing Summer Treat

Easy Lemon Zucchini Cookies Recipe ??



OVEN
375°F

TIME
2-3 min

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INGREDIENTS

- 2 cups all-purpose flour
- 1 tsp baking powder
- 1/2 tsp salt
- 3/4 cup unsalted butter, softened
- 3/4 cup granulated sugar
- 1 large egg
- 1 tsp grated lemon zest
- 1 cup peeled, shredded zucchini
- 1 cup confectioners' sugar
- 1 1/2 tbsp fresh lemon juice
- 1/2 tsp lemon zest

Ingredient Swaps and Notes:

Butter Substitute: You can use coconut oil or a vegan butter alternative for a dairy-free option.

Flour Options: Want a healthier twist? Try substituting half the flour with whole wheat.

Zucchini Tips: Pat shredded zucchini with a paper towel to remove excess moisture-it helps the cookies bake evenly.

How to Make Lemon Zucchini Cookies:

Preheat Oven: Set your oven to 375°F (190°C).

Line a baking sheet with parchment or lightly grease.

Mix Dry Ingredients: In a medium bowl, whisk together flour, baking powder, and salt.

Cream Butter and Sugar: In a large bowl, cream butter and sugar until fluffy (2-3 minutes).

Add Egg and Zest: Beat in the egg and lemon zest.

Combine Wet and Dry: Gradually stir in dry ingredients-just until combined.

Fold in Zucchini: Gently fold in shredded zucchini until evenly mixed.

Scoop and Bake: Drop rounded tablespoonfuls onto your cookie sheet. Bake for 10-12 minutes or until edges turn golden.

Cool and Glaze: Let cookies cool for a few minutes on the sheet before transferring to a rack. Drizzle with lemon glaze once fully cooled.

Let Set: Allow the glaze to set before serving.

Tips for Success:

Do not overmix the dough-overworking it can make the cookies dense.

Zest first, then juice your lemons to get the most flavor.

Store in a single layer or with wax paper in between to prevent sticking.

Serving Suggestions & Pairings:

Storage & Leftover Tips:

Room Temp: Store in an airtight container for up to 3 days.

Refrigerator: They'll last up to a week if chilled.

Freezing: Freeze unglazed cookies for up to 3 months. Glaze after thawing.

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DIRECTIONS

1. Preheat : Oven: Set your oven to 375°F (190°C). Line a baking sheet with parchment or lightly grease.
2. Mix : Dry Ingredients: In a medium bowl, whisk together flour, baking powder, and salt.
3. Cream : Butter and Sugar: In a large bowl, cream butter and sugar until fluffy (2-3 minutes).
4. Add : Egg and Zest: Beat in the egg and lemon zest.
5. Combine : Wet and Dry: Gradually stir in dry ingredients-just until combined.
6. Fold in : Zucchini: Gently fold in shredded zucchini until evenly mixed.
7. Scoop and : Bake: Drop rounded tablespoonfuls onto your cookie sheet. Bake for 10-12 minutes or until edges turn golden.
8. Cool and : Glaze: Let cookies cool for a few minutes on the sheet before transferring to a rack. Drizzle with lemon glaze once fully cooled.
9. Let : Set: Allow the glaze to set before serving.
10. Tips for Success: Do not overmix the dough-overworking it can make the cookies dense.
11. Zest first, then juice your lemons to get the most flavor.
12. Store in a single layer or with wax paper in between to prevent sticking.
13. Serving Suggestions & Pairings: These cookies pair beautifully with an ice-cold drink like Blueberry Lemonade or a warm cup of chamomile tea. They're perfect for brunch spreads or lightening up a dessert table filled with richer treats like Chocolate Chip Cookie Dough Brownie Bombs.

14. Storage & Leftover Tips: Room Temp: Store in an airtight container for up to 3 days.
15. Refrigerator: They'll last up to a week if chilled.
16. Freezing: Freeze unglazed cookies for up to 3 months. Glaze after thawing.
17. More Recipes You'll Love: If you enjoyed these lemon zucchini cookies, you'll definitely want to try:
18. This : Easy Ice Cream Sandwich Cake for more summer dessert vibes.
19. This : Big Family Banana Pudding - a true Southern classic.
20. These : Sheet Pan Quesadillas if you want to balance sweet with savory!
21. Final Thoughts: These Easy Lemon Zucchini Cookies are a delicious surprise-light, flavorful, and a creative twist on traditional cookies. Whether you're looking to impress at a potluck or simply want something refreshing and sweet, this recipe is a winner.
22. ? Loved this recipe? Drop a comment below and don't forget to follow for more delightful creations from Chef Maniac!

SWAPS & NOTES

Why I Love This Recipe There's something magical about the balance of citrusy lemon and mild zucchini.

These cookies are incredibly soft thanks to the moisture in the zucchini, while the lemon glaze on top adds a burst of fresh flavor.

They're also an excellent way to sneak some veggies into dessert-something I always appreciate!

Flour Options: Want a healthier twist?

TIPS FOR SUCCESS

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