

Best Homemade Lemon Cookies: Soft, Chewy & Lemony Sweet

Brighten your day with a burst of sunshine in every bite! These



OVEN
350°F

TIME
3-5 min

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INGREDIENTS

- 2 1/4 cups all-purpose flour
- 1/2 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup granulated sugar
- 1 cup (2 sticks) unsalted butter, softened
- 1 large egg
- 2 tablespoons lemon zest (from about 2-3 large lemons)
- 1 1/2 tablespoons lemon juice (freshly squeezed)
- 1 teaspoon vanilla extract
- 1 1/2 cups powdered sugar (confectioners' sugar)
- 1 1/2 tablespoons milk (whole or 2%)
- 2 tablespoons lemon zest (for garnish and flavor)

DIRECTIONS

1. Let's get these delicious : Lemon Cookies baked and iced!
2. Preheat : Oven & Prep Sheets: Preheat your oven to 350°F (175°C). Line baking sheets with parchment paper or silicone baking mats.
3. Whisk : Dry Ingredients: In a medium bowl, whisk together the 2 1/4 cups all-purpose flour, 1/2 teaspoon baking powder, 1/2 teaspoon baking soda, and 1/2 teaspoon salt. Set aside.
4. Cream : Butter & Sugar: In a large mixing bowl, using a stand mixer or hand mixer on medium speed, cream together the 1 cup softened unsalted butter and 1 cup granulated sugar until light and fluffy, about 3-5 minutes.
5. Add : Wet Ingredients (Cookies): Add the 1 large egg, 2 tablespoons lemon zest, 1 1/2 tablespoons lemon juice, and 1 teaspoon vanilla extract to the butter mixture. Mix on low speed just until incorporated.
6. Combine : Dough: Gradually add the flour mixture (from step 2) to the butter mixture in three parts, mixing on low speed just until combined after each addition. Be careful not to overmix; a few streaks of flour are better than a tough cookie.
7. Scoop & : Bake: Using a 1 1/2 tablespoon cookie scoop, drop rounded balls of dough onto the prepared baking sheets, spacing them about 2 inches apart. Bake in the preheated oven for 10-12 minutes, or until the edges are very lightly browned and the centers are set. The cookies should still look soft in the middle when you take them out.
8. Cool : Completely: Allow the cookies to cool on the

baking sheets for 5 minutes before transferring them to a wire rack to cool completely. This is crucial before icing.

9. For the : Lemon Icing:
10. Whisk : Icing Ingredients: In a small bowl, whisk together the 1 1/2 cups powdered sugar, 1 1/2 tablespoons lemon juice, 1 1/2 tablespoons milk, and 2 tablespoons lemon zest. Whisk until smooth and lump-free. Add a tiny bit more milk or lemon juice (1/2 teaspoon at a time) if it's too thick, or more powdered sugar if it's too thin, to achieve a drizzling or spreading consistency.
11. Ice : Cookies: Once the cookies are fully cooled, drizzle or spread the lemon icing over them. You can use a spoon, a small offset spatula, or a piping bag.
12. Set : Icing: Place the iced cookies back on cooling racks to allow the icing to set and harden slightly before stacking or storing.

SWAPS & NOTES

Unsalted Butter: Softened unsalted butter is crucial for the cookie's texture and for proper creaming.

Lemon Zest & Juice: Use fresh lemons for the best, brightest flavor.

Vanilla Extract: Enhances the overall sweet flavor.

Flour: All-purpose flour is standard.

TIPS FOR SUCCESS

Room Temperature Ingredients: Ensure butter and egg are at room temperature for a smooth, well-emulsified dough.

Fresh Lemon: Always use fresh lemon zest and juice for the best, most vibrant lemon flavor.

Don't Overmix: Overmixing develops gluten, leading to tough cookies.

Don't Overbake: For soft and chewy cookies, remove them from the oven when the edges are just lightly golden and the centers look set but still soft.

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

Original recipe: <https://chefmaniac.com/best-homemade-lemon-cookies-soft-chewy-lemony-sweet/>