

## Bright & Zesty Lemon Sugar Cookies: The Best Soft and Chewy Recipe

Soft-Baked Lemon Sugar Cookies: A Bright & Chewy Classic



**TIME**  
**30 min**

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**SOURCE**  
**ChefManiac**

### INGREDIENTS

ItemQuantityNotesAll-purpose flour2 3/4 cupsUse the scoop-and-level

### DIRECTIONS

- method for accuracy.Baking soda1 teaspoonBaking powder1/2 teaspoonSalt1/2 teaspoonBalances the sweetness.Unsalted butter1 cup (2 sticks), softenedCrucial for the creamy base.Granulated sugar1 1/2 cupsLarge egg1At room temperature.Vanilla extract1 teaspoonFresh lemon juice2 TablespoonsFreshly squeezed is best!Lemon zest1 Tablespoon (from about 2 large lemons)The source of the intense lemon oil and flavor.Powdered sugar1/2 cup (Optional)For rolling the dough balls before baking.
- Export to : Sheets
- Swaps and : Notes
- I recommend
- unsalted butter
- so you can control the salt level. If you only have salted, omit the 1/2teaspoon of added salt.
- Citrus : Swap:
- You can easily swap the lemon for lime or orange to create
- Lime : Sugar Cookies
- Orange : Sugar Cookies
- . Just use the same amounts of juice and zest.
- Gluten-: Free:
- A good 1:1
- gluten-free baking blend
- can be used here. The cookies may spread slightly more, but the flavor will still be great.
- For a : Fluffier Cookie:
- If you prefer a slightly taller, puffier cookie, you can refrigerate the dough for about 30minutes before

rolling and baking.

18. Instructions for the : Ultimate Lemon Sugar Cookies
19. Follow these simple steps for perfectly soft and tangy lemon cookies.
20. Step 1: Prep the Oven and Dry Ingredients
21. Preheat your oven to
22. 350°F (175°C)
23. . Line a large baking sheet with
24. parchment paper
25. -this prevents sticking and helps them bake evenly. In a medium bowl, whisk together the

## SWAPS & NOTES

Export to Sheets Swaps and Notes Butter: I recommend unsalted butter so you can control the salt level.

If you only have salted, omit the 1/2teaspoon of added salt.

Citrus Swap: You can easily swap the lemon for lime or orange to create Lime Sugar Cookies or Orange Sugar Cookies .

Just use the same amounts of juice and zest.

## TIPS FOR SUCCESS

Use Room Temperature Ingredients: Especially the butter and egg.

This allows them to emulsify correctly and creates a smoother, more consistent dough.

Don't Overbake: This is the most important rule for soft cookies.

Even if they look slightly underdone, they will continue to cook on the hot baking sheet.

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

Original recipe: <https://chefmaniac.com/bright-zesty-lemon-sugar-cookies-the-best-soft-and-chewy-recipe/>