

Easy Lemon Sugar Cookies with Fresh Lemon Juice and Zest

Soft & Chewy Lemon Sugar Cookies with Fresh Zest and Honey



OVEN
350°F

TIME
4 min

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INGREDIENTS

¾ cup unsalted butter, softened
¾ cup granulated sugar
2 tablespoons light brown sugar, packed
1 large egg
1 tablespoon lemon extract
2 tablespoons fresh lemon zest
1 tablespoon honey
Yellow food coloring (optional)
2 cups all-purpose flour
2 teaspoons cornstarch
Pinch of salt (optional)
1 teaspoon baking soda
2 tablespoons fresh lemon juice
Confectioners' sugar for dusting or lemon glaze +
extra zest (optional)

DIRECTIONS

- 1. Cream the Base:** Beat butter, granulated sugar, brown sugar, egg, and lemon extract on medium-high speed until light, fluffy, and pale-about 4 minutes. This step creates that soft cookie texture.
- 2. Boost the Lemon:** Add fresh lemon zest, honey, and optional food coloring. Beat until fully incorporated and vibrant.
- 3. Activate the Magic:** Mix in flour, cornstarch, salt, and baking soda-but keep the baking soda in a small mound on top.Pour the fresh lemon juice directly over the baking soda to activate it, then mix on low until just combined.
- 4. This technique creates lift while keeping the centers chewy.**
- 5. Shape the Cookies:** Scoop into 12 equal portions, roll into balls, and gently flatten.
- 6. Chill for Success:** Cover and refrigerate at least 3 hours (overnight is even better). Chilling prevents spreading and keeps them thick.
- 7. Bake to Perfection:** Preheat oven to 350°F (175°C).Place dough balls 2 inches apart on a lined baking sheet. Bake 9-10 minutes, until edges are set but centers still look slightly soft.
- 8. Cool & Finish:** Let cookies rest on the baking sheet for 10 minutes before transferring.Dust with powdered sugar or drizzle with a thick lemon glaze and extra zest.

SWAPS & NOTES

Increase zest slightly for a natural boost.

Add an extra teaspoon of fresh lemon juice.

Gluten-free option: Use a 1:1 gluten-free flour blend.

Skip food coloring if you prefer a natural look-the zest already adds subtle color.

TIPS FOR SUCCESS

Use fresh zest only for maximum citrus punch.

Do not overbake-slightly underdone centers equal ultra-chewy cookies.

Chill overnight for bakery-style thickness.

For bold glaze: mix powdered sugar with fresh lemon juice until thick and drizzle generously.

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

Original recipe: <https://chefmaniac.com/easy-lemon-sugar-cookies-with-fresh-lemon-juice-and-zest/>