

Soft Lemon Crinkle Cookies from Scratch - Perfect for Any Season

Lemon Crinkle Cookies - Bright, Chewy, and Perfectly Cracked



OVEN
350°F

TIME
60 min

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INGREDIENTS

- 2 cups all-purpose flour
- 1 teaspoon baking powder
- $\frac{1}{2}$ teaspoon baking soda
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ cup unsalted butter (softened)
- 1 cup granulated sugar
- 1 large egg
- 1 tablespoon lemon zest (freshly grated)
- 2 tablespoons fresh lemon juice
- $\frac{1}{2}$ teaspoon vanilla extract
- $\frac{1}{2}$ cup powdered sugar (for rolling)

DIRECTIONS

- 1.** Mix the Dry Ingredients: In a bowl, whisk together flour, baking powder, baking soda, and salt.
- 2.** Cream Butter and Sugar: In a separate large bowl, beat butter and granulated sugar until light and fluffy.
- 3.** Add Wet Ingredients: Mix in egg, lemon zest, lemon juice, and vanilla extract until fully combined.
- 4.** Combine: Gradually add the dry ingredients into the wet mixture. Mix until just combined.
- 5.** Chill: Cover and refrigerate the dough for at least 30-60 minutes.
- 6.** Preheat Oven: Preheat to 350°F and line a baking sheet with parchment paper.
- 7.** Roll in Sugar: Scoop dough into 1-inch balls. Roll generously in powdered sugar.
- 8.** Bake: Bake for 9-11 minutes, until edges are set but centers remain soft.
- 9.** Cool: Let cool on the baking sheet for 5 minutes before transferring to a wire rack.

SWAPS & NOTES

Extra lemony: Add a drop of lemon extract for even more punch.

Color boost: A tiny drop of yellow food coloring enhances the visual appeal.

Gluten-free option: Substitute with a 1:1 gluten-free flour blend.

Chill time matters: Don't skip chilling the dough-it helps create that beautiful crinkle effect.

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

Original recipe: <https://chefmaniac.com/soft-lemon-crinkle-cookies-from-scratch-perfect-for-any-season/>