

Lemon Cookies

Make delicious Turkish lemon cookies with bright citrus flavor. Easy homemade recipe with simple ingredients. Perfect for tea time or dessert!

10 min

PREP

15 min

COOK

25 min

TOTAL

6

SERVINGS

Medium

DIFFICULTY

Lemon Cookies

Ingredients

- 5 tbsp butter
- 1 cup powdered sugar
- 1 pack vanillin
- 1 pack baking powder
- 1 cup flour
- 1 egg
- 3 tbsp fresh lemon juice
- 1 lemon

Instructions

- 1 Prepare for baking**

Preheat oven to 356°F (180°C). Line baking sheets with parchment paper.
- 2 Make the cookie dough**

Beat 5 tablespoons of butter with 1 cup of sugar in a large bowl using an electric mixer until light and fluffy, about 3-4 minutes.
- 3** Add 1 egg and beat until well combined and smooth, about 1 minute.
- 4** Mix in 1 cup of flour and 1 pack of baking powder gradually until just combined - do not overmix.
- 5** Add 3 tablespoons of lemon juice and 1 lemon's worth of zest, folding gently by hand until evenly distributed throughout the dough.
- 6 Chill the dough**

Wrap dough in plastic wrap and refrigerate for 30 minutes until firm to the touch.
- 7 Shape the cookies**

Remove dough from refrigerator and roll into walnut-sized balls using your hands or a small cookie scoop.
- 8** Place dough balls on prepared baking sheets, spacing them 2 inches apart to allow for spreading.
- 9 Bake the cookies**

Bake for 12-15 minutes until edges are lightly golden brown but centers still look slightly soft.
- 10 Cool and serve**

Cool cookies on baking sheet for 5 minutes, then transfer to a wire rack to cool completely before serving.

Tips

Use room temperature ingredients for the best texture - take eggs and butter out about an hour before baking to ensure even mixing and a smooth dough.

Don't skip the chilling step! Refrigerating the dough for at least 30 minutes helps prevent excessive spreading and creates a better texture.

Zest your lemons before juicing them - it's much easier to zest a whole lemon than trying to zest after it's been cut and juiced.

Use parchment paper on your baking sheets to prevent sticking and ensure even browning. This also makes cleanup much easier.

Test for doneness by looking for lightly golden edges - the centers may still look slightly underbaked, but they'll continue cooking on the hot pan after removal from the oven.

Use a cookie scoop or small ice cream scoop to ensure uniform size and even baking. This also speeds up the shaping process significantly.

Allow cookies to cool on the baking sheet for 5 minutes before transferring to prevent breaking while they're still soft and fragile.