

Choco Fever Dream

Lemon Crinkle Cookies – Soft Tangy Treats

15 min Prep time	**12 min** Cook time	**27 min** Total time
24 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Cookie Dough

- [ ] 1 cup unsalted butter, softened
- [ ] 1 cup granulated sugar + extra for coating
- [ ] 2 large eggs
- [ ] 2 tbsp fresh lemon zest
- [ ] 2 tbsp lemon juice
- [ ] 1 tsp vanilla extract
- [ ] 2 ½ cups all-purpose flour
- [ ] ½ tsp baking powder
- [ ] ¼ tsp salt

Instructions

1. Preheat the oven to 350°F (175°C) and line two baking sheets with parchment paper.
2. In a large bowl, cream the butter and sugar together until light and fluffy; this takes about 2-3 minutes.
3. Add the eggs one at a time, then stir in the lemon zest, lemon juice, and vanilla until fully incorporated.
4. Sift together flour, baking powder, and salt; fold into the wet mixture just until combined. The dough will be slightly sticky.
5. Cover the bowl and chill the dough for 15 minutes. Meanwhile, place extra granulated sugar in a shallow bowl.
6. Roll the dough into 1-inch balls, then roll each ball in the sugar, coating evenly.
7. Arrange the coated balls about 2 inches apart on the prepared sheets and bake for 10-12 minutes, until the edges are set and the tops are lightly cracked.
8. Allow cookies to cool on the sheet for 5 minutes before transferring to a wire rack to finish cooling.

Nutrition per serving

120 kcal	2 g	18 g	5 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a deeper lemon flavor, add a teaspoon of lemon extract alongside the zest.
- For a touch of sparkle, sprinkle a pinch of coarse sea salt on top before baking.
- These cookies freeze well; reheat gently in a 300°F oven for 5 minutes to revive the texture.