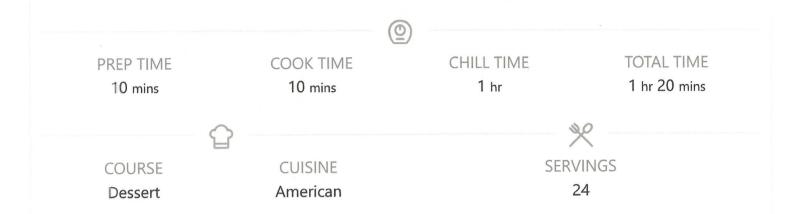
Lemon Sugar Cookies

Classic lemon sugar cookies are soft and chewy cookies with a bright lemon flavor. Sweet, with just the right amount of tart, lemon cookies are a family favorite.





INGREDIENTS

- 2 3/4 cups flour
- 1 tsp baking soda
- ¼ tsp baking powder
- ½ tsp salt
- 1 cup butter, softened
- 2 oz cream cheese, softened
- 1 ½ cups sugar, divided into 1 ¼ cups and ¼ cup
- 1 ½ tsp vanilla
- 2 tbsp fresh lemon juice
- 1 lemon zest
- 1 egg

INSTRUCTIONS

- 1. Whisk together flour, baking soda, baking powder, and salt in a medium bowl.
- 2. In a large bowl, beat butter, cream cheese, and 1 ¼ cups sugar until smooth and creamy, 1 to 2 minutes.
- 3. Mix in vanilla, lemon juice, and lemon zest.
- 4. Beat in egg.
- 5. Slowly add flour mixture, mixing in a little at a time, until just combined.
- 6. Wrap with plastic wrap and refrigerate for 1 hour.

- 7. Preheat the oven to 350 degrees and line a baking sheet with parchment paper.
- 8. Scoop sugar cookie dough into balls and roll in sugar until coated all over.
- 9. Bake cookies for 10 minutes, until edges just start to brown.
- 10. Let cookies cool on the baking sheet for 5 minutes and move to a wire rack to finish cooling.

NOTES

- Do not over mix the batter. Over mixing can result in crumbly cookies.
- Do not skip the chilling step, this is important to get the best texture for these delicious cookies.
- You can use your hands to roll the dough into balls, but a cookie dough scoop will keep your hands clean and help to form the balls into a uniform size.