

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.

★★★★★ 5 from 1 vote



PREP TIME

10 mins

COOK TIME

10 mins

CHILL TIME

1 hr

TOTAL TIME

1 hr 20 mins



COURSE

Dessert

CUISINE

American



SERVINGS

24

INGREDIENTS

- 2 3/4 cups flour
- 1 tsp baking soda
- 1/4 tsp baking powder
- 1/2 tsp salt
- 1 cup butter, softened
- 2 oz cream cheese, softened
- 1 1/2 cups sugar, divided into 1 1/4 cups and 1/4 cup
- 1 1/2 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 1/4 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.*