

Treasure Barrel

Lemon Crinkle Cookies

Tender lemon crinkle cookies that melt in your mouth with a bright, citrusy zing.

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

Ingredients

Cookie Dough

- [ ] 2 cups all-purpose flour
- [ ] 1 tsp baking powder
- [ ] ½ tsp salt
- [ ] ½ cup unsalted butter, softened
- [ ] ¾ cup granulated sugar
- [ ] 1 large egg
- [ ] 2 tbsp fresh lemon zest
- [ ] 2 tbsp lemon juice
- [ ] 1 tsp vanilla extract
- [ ] ½ cup powdered sugar, for coating

Instructions

1. In a bowl whisk together flour, baking powder, and salt; set aside.
2. Cream butter and granulated sugar until light and fluffy, then beat in the egg, lemon zest, lemon juice, and vanilla.
3. Gradually add the dry ingredients, mixing just until incorporated. The dough will be slightly sticky.
4. Cover the dough, chill for 30 minutes, then scoop tablespoon-size balls.
5. Roll each ball in powdered sugar, place on a parchment-lined baking sheet, and bake at 350°F (175°C) for 10-12 minutes until edges are set.
6. Cool on the sheet a minute, then transfer to a wire rack. Enjoy warm.

Nutrition per serving

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

Tips & notes

- If the dough feels too sticky, add a tablespoon of flour at a time.
- For extra lemon zing, add a pinch of lemon extract.
- Avoid over-baking; the cookies should stay soft in the center.