

Zucchini Bread Recipes

Lemon Crinkle Cookies Recipe

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

Ingredients

Main Ingredients

- [ ] 2 1/2 cups all-purpose flour
- [ ] 1 tsp baking powder
- [ ] 1/2 tsp salt
- [ ] 1 cup unsalted butter, softened
- [ ] 1 cup granulated sugar
- [ ] 2 large eggs
- [ ] Zest of 2 lemons
- [ ] 2 tbsp fresh lemon juice
- [ ] 1 tsp vanilla extract
- [ ] 1 cup powdered sugar (for coating)

Instructions

1. In a bowl, whisk together flour, baking powder, and salt; set aside.



2. Cream the softened butter with granulated sugar until light and fluffy, about 3 minutes.



3. Add eggs one at a time, then stir in lemon zest, lemon juice, and vanilla; mix until combined.



4. Gradually add the dry ingredients, mixing just until incorporated; avoid over-mixing.



5 Cover the dough, chill for 15 minutes, then roll into 1-inch balls and coat generously in powdered sugar before placing on a parchment-lined baking sheet.



6 Bake at 350°F (175°C) for 10-12 minutes, until the edges are lightly golden and the tops have a soft crinkle.



7 Allow cookies to cool on the sheet for 5 minutes, then transfer to a wire rack to finish cooling.



Nutrition per serving

180 kcal	2 g	26 g	8 g
Calories	Protein	Carbs	Fat

Tips & notes

- Chilling the dough helps maintain shape and reduces spread.
- If you like extra tang, add a pinch of lemon zest to the coating.
- For a festive touch, sprinkle a little colored sugar before baking.