

# Homemade Lemon Cookies

Quick & Easy recipe for Christmasy cookies

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Type	Servings	Prep Time	Cook Time	Difficulty
Desserts	30 pieces	15 mins	15 mins / oven	easy

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## Ingredients:

- 2800 grams whole purpose flour;
- 100 grams powdered sugar;
- 100 grams butter (*at room temperature*);
- 100 grams sugar;
- 2 eggs (*at room temperature*);
- 5 ml lemon extract;
- one lemon (*small*);
- 5 grams baking powder.

## *Notes & Tricks*

*! the soft butter will mix easier, while at-room-temperature eggs will help the mixture not to separate;*

*! replace lemon with orange.*

## Method:

1. Start by mixing the butter and the sugar until the mixture is well combined and it has a cream-like consistency.
2. Add the eggs, one of a time and mix well. You want to make sure that the eggs are at room temperature, so that your cookies will stay together while baking. Don't worry if the mixture won't look soft and creamy at the beginning; it will all come together when you'll add the flour.
3. After the eggs are well incorporated, squeeze the lemon juice and also peel the lemon to get its lemon zest. At this point you can add the lemon extract to your mixture, the lemon zest and the juice. Mix the remained dry ingredients together (flour, salt & baking powder) and add it to the mixture.
4. You will get a soft dough, but you will be able to form it into a big ball, put it in plastic wrap and let it in the freezer for about 20-30 minutes. You want to do that because the dough is too soft to work with. Allowing the butter to cool down will give you a quite hard dough. You want your dough to be hard enough because you will form small balls of it to create the cookies.

5. After the dough has cooled, take it out and by taking small amounts of dough, roll them between your hands to get tiny balls of mixture. Roll the balls in the powdered sugar - this will give them that cracked look.

6. Put the cookies in a baking pan and bake them at medium temperature (175 degrees Celsius) for 10-15 minutes.