

Lemon Slice-and-Bake Cookies

These lemon slice-and-bake cookies are full of lemon flavor. It takes 7-9 minutes to bake. You should wait 10 minutes after baking to eat these light cookies. (The dough needs to freeze for 40 minutes before baking)



4.92 from 172 votes

Prep Time	Cook Time	Total Time
15 mins	8 mins	23 mins

Course: Cookies Servings: 60 cookies Calories: 40kcal

Author: [Meymi](#)

Ingredients

- 280 g (2 cups) all-purpose flour (dip and sweep)*
- 130 g (½ cup and 1 tablespoon) unsalted butter, at room temperature, cut into cubes
- 105 g (½ cup) granulated sugar
- 30 g (2 tablespoons) lemon juice
- 18 g (2 tablespoons packed or ¼ cup) lemon zest**
- 1 large egg

Instructions

1. Put the lemon zest and sugar in your mixing bowl and mix them with a fork or rub them with your fingertips.
2. Add butter and cream the mixture until it is light and fluffy with a hand-held mixer or with paddle attachment if using a stand-mixer.
3. Mix in the egg.
4. Add lemon juice and mix until combined.
5. Finally, on the low speed, add in flour gradually and mix until incorporated.
6. Divide the dough in half and put each on the plastic film. Make approximately 6 inches (15 cm) long, 2 inches (5cm) thick logs out of each dough and keep them in the freezer for 40 minutes, or 4-5 hours in the fridge until they are firm.
7. Preheat the oven to 350°F(177C°). Line baking sheet with parchment paper or silicone baking mat. Set aside.
8. Remove the doughs from the freezer and cut them into ⅛ inch(5mm) thick slices and bake for 7-9 minutes or until they slightly change color. Turn off the oven and keep them for an extra 5-6 minutes or until the edges are lightly golden brown. Remove the cookies from the oven and let them cool for 5 minutes on the baking sheet before transferring them to a wire rack to completely cool.

Notes

*You can [click here for dip and sweep method](#) if you use cup measurements.

** When I measure 1 tablespoon of lemon zest, it weighs 6 grams. If I pack the zest while measuring-filling the spoon until there is no more room, it weighs 9 grams. So if you pack you'll need to use 2 tablespoons, if not 3 tablespoons. If you are using grams you'll need 18 grams of lemon zest. It makes $\frac{1}{4}$ cup.

Usually I see online that 1 average lemon gives 1 tablespoon of zest. This is not the case for me. 1 medium lemon gives me 3 grams of lemon zest. So I use the zest of 6 medium lemons (3 grams *6 lemons= 18 grams) for the best lemon flavor in these cookies. You can go up to 21 grams.

Lemon Glaze: I read different comments on social media as these are good as they are without a lemon glaze and some comments as they are good with a lemon glaze. So if you feel like they need a glaze, simply mix 1 tablespoon of lemon juice with 5 to 8 tablespoons of powdered sugar depending on how thick you want the glaze and drizzle over the cooled cookies.

How to Store: You can keep these cookies in an airtight container at room temperature for up to a week and in the freezer for up to 3 months.

This is the [knife](#) I used to cut the dough into slices.

This is the [measuring cup set](#) I used for the baking conversion chart.

The calorie information above is an estimate that is provided by an online nutrition calculator.

Nutrition

Calories: 40kcal