

# Lemon Sugar Cookies Recipe

Lil' Luna

Frosted Lemon Sugar Cookies are buttery soft, with the perfect hint of lemon. They're a perfect treat for lemon lovers!

★★★★★ 4.98 from 79 votes



PREP TIME

20 mins

COOK TIME

10 mins

TOTAL TIME

30 mins



COURSE

Dessert

CUISINE

American

SERVINGS

30 cookies



CALORIES

198 kcal

## INGREDIENTS

- 3/4 cup butter, softened
- 1 cup sugar
- 2 eggs
- 1 1/2 tsp lemon juice
- 1 Tbsp lemon zest
- 2 1/2 cups all purpose flour
- 1 tsp baking powder
- 1/2 tsp salt

### Lemon Frosting

- 1/2 cup butter, softened
- 4 cups powdered sugar
- 1 dash salt
- 1 Tbsp lemon zest
- 2 Tbsp fresh lemon juice
- 1-2 Tbsp milk, if needed

## INSTRUCTIONS

1. Preheat the oven to 350°F.

2. Cream butter and sugar in a large mixing bowl. Beat in eggs, lemon juice, and lemon zest till well combined.
3. Stir in flour, baking powder, and salt.
4. Roll dough into tablespoon-sized balls and place on lightly greased cookie sheets. Flatten with a glass dipped in sugar.
5. Bake for 9-10 minutes, or till barely light brown on the bottom. Let sit for 3-4 minutes on the pan, then remove to cooling racks.
6. Cool cookies completely, then frost. I piped frosting on with a 1M star tip.

### Lemon Frosting

1. Beat together butter, powdered sugar, salt, lemon zest, and lemon juice till creamy, adding milk if needed. If you are piping the frosting, it needs to be thick. If you are just spreading it on, you can add more liquid.

### NUTRITION

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Calories: 198kcal

Carbohydrates: 30g

Protein: 1g

Fat: 8g

Saturated Fat: 4g

Cholesterol: 31mg

Sodium: 112mg

Potassium: 33mg

Sugar: 22g

Vitamin A: 250IU

Vitamin C: 1mg

Calcium: 13mg

Iron: 0.6mg



#### KEYWORD

Frosted Lemon Cookies, Lemon Icing Recipe, Lemon Sugar Cookie Recipe, Lemon Sugar Cookies

### Tried this recipe?

Let us know how it was!