



Lemon cookies

30'
Hands on

40'
Cook Time

24
Portion(s)

2
Difficulty



Ingredients

- 200 g granulated sugar
- 150 g butter, at room temperature
- 350 g all-purpose flour
- 1 egg, medium
- lemon juice, of 1 lemon
- lemon zest, of 1 lemon
- 1/4 teaspoon(s) [yellow food coloring paste](#)
- 1 teaspoon(s) baking powder
- 1 pinch salt
- 100 g icing sugar

To serve

- 250 g cream cheese
- 80 g icing sugar
- lemon zest, of 1 lemon
- 1 tablespoon(s) lemon juice

Method

- Preheat the oven to 170° C (340° F) set to fan.
- In a mixer's bowl add the sugar, the butter, and beat with the paddle attachment at high speed, for 4-5 minutes, until fluffy.
- Add 2 tablespoons of the flour, the egg, the lemon juice and zest, the yellow food coloring paste, and beat.
- In a bowl add the remaining flour, the baking powder, the salt, and mix. Transfer to the mixer's bowl and beat for 10 seconds.
- Knead the dough -lightly- with your hands to bind it and [cut](#) it into 24 pieces.
- Shape into balls and add them into the bowl with the icing sugar. Transfer to [baking pans](#) lined with parchment paper and press them a little with your hands.
- Bake each baking pan separately for 15-20 minutes. Let them cool well.

To serve

- In a bowl add the cream cheese, the icing sugar, the lemon zest and juice, and mix.
- You can spread a little of the cream over one cookie and cover with another, or you can serve them as they are.

Διατροφικός πίνακας

Nutrition information per portion

152 Calories (kcal)	5.5 Total Fat (g)	3.4 Saturated Fat (g)	23.0 Total Carbs (g)
8%	8%	17%	9%
13.0 Sugars (g)	1.8 Protein (g)	0.6 Fibre (g)	0.11 Sodium (g)
14%	4%	2%	2%