

Lemon Crinkle Cookies

Ingredients

- Lemon zest from 1 lemon
- White sugar 75 g | 1/3 cup
- Unsalted butter 60 g | 4 tbsp (softened)
- Egg 1 large egg (room temperature)
- Cake flour 150 g | 1 1/4 cups (adjust slightly for dough consistency)
- Baking powder 1.5 g | 1/3 tsp
- Baking soda 1.5 g | 1/3 tsp
- Lemon juice 25 ml | 1 1/2 tbsp (fresh)
- Powdered sugar (for coating)

Instructions

1. Combine the lemon zest and sugar in a bowl and rub together gently to release the lemon oils.
2. Add the softened butter and beat until light and creamy.
3. Mix in the egg and lemon juice until smooth.
4. Whisk together the cake flour, baking powder, and baking soda, add gradually to the wet mixture, and stir until a soft dough forms, adding 1–2 teaspoons of flour if needed.
5. Cover and refrigerate the dough for at least 1 hour until firm enough to handle.
6. Preheat the oven to 350°F (175°C), line a baking tray with parchment paper, and place powdered sugar in a small bowl.
7. Scoop tablespoon-sized portions of dough, roll into balls, coat generously in powdered sugar, and place on the prepared tray with space between each.
8. Bake for 10–12 minutes until the cookies are puffed and cracked and the edges are just set, then cool on the tray for a few minutes before transferring to a wire rack.

Note & Storage

- Store cookies in an airtight container at room temperature for up to 4–5 days.
- Freeze uncoated dough balls for up to 1 month and roll in powdered sugar before baking, adding 1–2 minutes to bake time.
- Add flour as needed so the dough is soft but not too sticky; humidity and egg size can affect texture.
- White sugar keeps the dough pale for stronger contrast with the powdered sugar coating.
- Cake flour creates a soft, delicate crumb; substitute with 140 g all-purpose flour + 10 g cornstarch if needed.