



Philly Steak Cheese Fries

Introduction

If you're looking for a delightful treat that balances sweetness and tartness, mouthwatering

lemon bar cookie cups are the perfect confection to satisfy your cravings. These deliciously soft cookie cups are filled with a zesty lemon curd that brings a refreshing burst of flavor. Perfect for any gathering or as a satisfying dessert, these cookie cups are sure to impress your family and friends. Let's dive into the recipe!

Detailed Ingredients with measures

For the Cookies:

- 2¾ cups flour
- 1 teaspoon baking soda
- ½ teaspoon baking powder
- 1 cup butter (softened)
- 1¼ cups sugar
- 1 egg
- 1 teaspoon vanilla extract

For the Lemon Curd Filling:

- 6 tablespoons butter (softened)
- 1 cup sugar
- 2 whole eggs and 2 yolks
- ⅔ cup lemon juice

For the Topping:

- Lemon zest from 1 lemon
- 2 tablespoons powdered sugar (for garnish)

Prep Time

20 minutes

Cook Time, Total Time, Yield

Cook Time: 15 minutes

Total Time: 35 minutes

Yield: 24 cookie cups

Enjoy creating these lemon bar cookie cups that not only look delightful but also offer a burst of refreshing flavor in every bite. Perfect for sharing or enjoying yourself, these treats are a must-try for any lemon lover!



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Detailed Directions and Instructions

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