



Lemon Cookies with Lemon Cream

Introduction

Lemon cookies with lemon cream are a delightful treat that brings the zesty and refreshing

flavor of lemons to your dessert table. These cookies are perfect for any occasion, whether it's a sunny afternoon, a party, or simply to satisfy your sweet tooth. The combination of the buttery cookie base and the tangy lemon cream filling creates a delicious balance that is sure to impress.

Detailed Ingredients with measures

For the cookies:

- 1 cup unsalted butter, softened
- 1 cup granulated sugar
- 1 egg
- 2 tablespoons fresh lemon juice
- Zest of 1 lemon
- 2 ½ cups all-purpose flour
- 1 teaspoon baking powder
- ½ teaspoon salt

For the lemon cream filling:

- 1 cup heavy cream
- ½ cup powdered sugar
- Zest of 1 lemon
- 2 tablespoons fresh lemon juice

Prep Time

Prep time for these delicious lemon cookies is approximately 15 minutes. This includes gathering your ingredients, preparing the cookie dough, and mixing the lemon cream filling.

Cook Time, Total Time, Yield

The cook time for baking the cookies is about 10-12 minutes. In total, from prep to finish, the process will take around 30-35 minutes. This recipe yields about 24 cookies, making it perfect for sharing with family and friends. Enjoy the bright, citrusy flavor that each bite offers!



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Detailed Directions and Instructions

Preheat the Oven

Preheat your oven to 350°F (175°C).

Prepare the Baking Sheet

Line a baking sheet with parchment paper to prevent the cookies from sticking.

Mix Dry Ingredients

In a medium bowl, whisk together flour, baking powder, and salt. Set aside.

Cream Butter and Sugar

In a large bowl, beat the softened butter and sugar together until creamy and light in color.

Add Lemon Zest and Juice

Mix in the fresh lemon zest and lemon juice into the butter mixture until well combined.

Incorporate Dry Ingredients

Gradually add the dry ingredient mixture to the wet ingredients, mixing until just combined.

Scoop and Shape Cookies

Using a cookie scoop, drop the dough onto the prepared baking sheet, spacing them about 2 inches apart.

Bake the Cookies

Bake in the preheated oven for 10-12 minutes, or until the edges start to turn golden brown.

Cool the Cookies

Allow the cookies to cool on the baking sheet for a few minutes before transferring them to a wire rack to cool completely.

Make the Lemon Cream Filling

In a separate bowl, beat the softened cream cheese and powdered sugar together until

smooth. Add lemon juice and zest, mixing until well combined.

Assemble the Cookies

Once the cookies have cooled, spread a layer of the lemon cream filling on the bottom side of one cookie and top it with another cookie, creating a sandwich.

Notes

Storage Instructions

Store the assembled cookies in an airtight container in the refrigerator to keep the filling fresh.

Variations

You can substitute lime juice and zest for a lime version of these cookies.

Make Ahead Tips

The cookie dough can be made ahead of time and refrigerated for up to 3 days or frozen for up to 3 months.

Serving Suggestions

These cookies are great for parties, as a dessert, or simply to enjoy with a cup of tea or coffee.



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Cook techniques



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