



Citrus Snowflake Christmas Cookies

A Little Sunshine in Winter

My kitchen window is frosty today. But I am making summer cookies. These are my Citrus Snowflakes. They are thin, crisp, and taste like a sunny lemon grove.

Why does this matter? A bright flavor in deep winter lifts your spirits. It reminds you that sunshine always comes back. Doesn't that smell amazing? The lemon zest makes my whole heart happy.

The Secret in the Dough

These cookies are very delicate. The secret is cornstarch. It makes them

melt in your mouth. You must chill the dough disks well. I still laugh at that.

Once, I was in a hurry. I skipped the chilling. My dough spread into one giant, flat lemon pancake! Patience is a key ingredient here. What baking mistake still makes you smile?

Rolling Out Snowflakes

Roll the dough thin. Aim for a 10-inch circle. Use a simple round cutter. You will get about 20 cookies from each disk.

Fun fact: No two snowflakes are alike. But your cookies can be! Reroll the scraps gently. Bake them until the edges just turn gold. Let them cool completely before the fun part.

The Glaze That Sparkles

The glaze is just sugar and lemon. But it is magic. Dip the top of each cool cookie. Drag it on the bowl's edge. This takes off the extra glaze.

Why does this matter? That thin, crackly glaze is perfect. A thick, gloopy one would be too sweet. It sets in about 15 minutes. Do you like a lot of glaze or just a little?

Sharing the Sunshine

I pack these in tins with wax paper between layers. They are fragile, like real snowflakes. I give them to neighbors on gray days.

A small, homemade gift says "I thought of you." That is a powerful thing. What is your favorite cookie to give as a gift? Tell me about it. I love to hear your stories.

See also Parmesan Potato Christmas Tart

Ingredients:

Ingredient	Amount	Notes
All-purpose flour	1 ½ cups (7 ½ ounces/213 grams)	For the cookies
Cornstarch	2 tablespoons	For the cookies
Salt	¼ teaspoon	For the cookies
Baking powder	¼ teaspoon	For the cookies
Baking soda	⅛ teaspoon	For the cookies
Unsalted butter, softened	10 tablespoons	For the cookies
Granulated sugar	½ cup (3 ½ ounces/99 grams)	For the cookies
Lemon juice	2 tablespoons	For the cookies
Large egg yolk	1	For the cookies
Lemon extract	1 ½ teaspoons	For the cookies
Confectioners' sugar	1 cup (4 ounces/113 grams)	For the glaze
Lemon zest and juice	1 tsp zest plus 7 tsp juice	For the glaze, plus extra juice if needed
Salt	Pinch	For the glaze



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Instructions

Step 1: First, mix your dry ingredients. Put the flour, cornstarch, salt, baking powder, and baking soda in a bowl. Just whisk them together lightly. Set this bowl aside for now. I like to do this first. It makes everything else feel easier.

Step 2: Now, let's make the dough. Beat the soft butter and sugar until it's fluffy and pale. This takes about three minutes. Then add the lemon juice, egg yolk, and lemon extract. Mix it all until it's combined. (Soft butter is the secret here. If it's too hard, the dough won't cream right.)

Step 3: Time to bring it all together. Turn your mixer to low speed. Add the flour mixture in three parts. Stop and scrape the bowl down. Your dough will be soft and lovely. Turn it out onto the counter and shape it into two disks. Wrap them up and chill for at least an hour.

Step 4: Let's roll and cut. Heat your oven to 325 degrees. Take one dough disk from the fridge. Knead it just a few turns to soften it. Roll it out to a 10-inch circle. Use your cookie cutter to make rounds. Reroll the scraps once or twice. **Why do we chill the dough first? Share below!**

See also Porchetta-Style Holiday Turkey Breast

Step 5: Bake your cookies. Place them on a parchment-lined sheet. Bake one sheet at a time for 12-14 minutes. The edges should be just lightly golden. Let them cool on the sheet for five minutes. Then move them to a rack to cool completely. Doesn't that smell amazing?

Step 6: Finally, the shiny glaze. Whisk the powdered sugar, lemon zest,

juice, and a pinch of salt. Dip the top of each cooled cookie in. Gently drag it on the bowl's edge to remove extra glaze. (If the glaze gets too thick, just add a tiny bit more lemon juice.) Let the glaze set for about 15 minutes. Then they are ready to share.

Creative Twists

These little snowflakes love to dress up. You can make them your own so easily. Try a different citrus zest in the glaze, like orange or lime. It adds a lovely surprise. Or, sprinkle a little edible glitter on the wet glaze. They will sparkle like real snow. For a fun texture, press a tiny sprinkle of coarse sugar on top before baking. Which one would you try first? Comment below!

Serving & Pairing Ideas

These cookies shine on a simple plate. I stack them in a little tower sometimes. They are perfect with a cup of hot tea. For a special treat, serve them with a scoop of vanilla ice cream. The cool and tangy mix is wonderful. For a drink, a glass of cold milk is always right. Grown-ups might like a sweet glass of Moscato wine with them. The lemon and sweet wine sing together. Which would you choose tonight?

See also [Simple Holiday Stuffing](#)



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Keeping Your Snowflakes Fresh

These cookies stay lovely in a tin. Layer them with parchment paper. They will last a week at room temperature.

You can freeze the dough disks, too. Wrap them well in plastic. They will keep for one month. Thaw in the fridge before rolling.

I once glazed a whole batch for the church bake sale. I stored them in a big old tin. They were just as bright the next day.

Batch cooking saves your holiday energy. Make the dough ahead when you have time. Then, baking day feels like fun, not work.

Have you ever tried storing it this way? Share below!

Cookie Troubles and Simple Fixes

Is your dough too crumbly? It might be too cold. Let it sit on the counter for five minutes.

Are the cookies spreading too much? Your butter was likely too soft. Chill the dough disks fully. This matters for pretty shapes.

Is the glaze too thick or thin? Add sugar or lemon juice slowly. I remember my first glaze was like paste! We fixed it with a few drops of juice.

Getting it right builds your kitchen confidence. Small fixes lead to big, happy flavors. Your treats will look as good as they taste.

Which of these problems have you run into before?

Your Quick Questions, Answered

Q: Can I make these gluten-free?

A: Try a 1-to-1 gluten-free flour blend. The texture may be slightly more sandy.

Q: Can I make them ahead?

A: Yes! The dough disks keep in the fridge for a day. Baked cookies keep for a week.

Q: What if I don't have lemon extract?

A: Use two more tablespoons of fresh lemon juice. The flavor will be milder, but still good.

Q: Can I double the recipe?

A: Absolutely. Just mix in a larger bowl. You will have plenty of snowflakes to share.

Q: Any fun topping ideas?

A: Before the glaze sets, add a sprinkle of edible glitter. *It makes them sparkle like real snow!*

Which tip will you try first?

From My Kitchen to Yours

I hope you love making these sunny cookies. They always remind me of winter light.

Please tell me all about your baking adventure. I read every single note from my kitchen friends.

Your stories are my favorite ingredient. They make this little corner of the internet feel like home.

Have you tried this recipe? Let me know how it went in the comments.

Happy cooking!

—Elowen Thorn.





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