



Frosted Lemon Snowdrift Cookies

The Little Lemon That Could

My kitchen smells like sunshine today. I'm making my Frosted Lemon Snowdrift Cookies. The secret is in the zest. You rub the bright yellow lemon peel right into the sugar.

This makes the sugar damp and fragrant. It wakes up the lemon oil. Doesn't that smell amazing? That first step matters. It makes the flavor sing in every single bite.

A Dough That Tells a Story

You use a food processor for this dough. It comes together like magic.

One minute it's crumbs, then it forms a ball. I still laugh at that.

My grandson once watched and called it "yellow sand." Then we shaped it into a log. Chilling it is very important. It makes the cookies slice neatly and hold their shape. Have you ever tried a slice-and-bake cookie like this?

Watching Them Turn Golden

You slice the cold dough into little rounds. They look so plain on the pan. But in the oven, a small miracle happens. The edges turn a perfect, pale gold.

The centers stay soft and light. You must let them cool completely. A warm cookie will melt the glaze right off. Patience is a baker's best friend. What's your favorite smell from the oven?

The Cloud-Like Glaze

The glaze is just three things. Cream cheese, lemon juice, and powdered sugar. The cream cheese gives it a tiny tang. It also helps the glaze set nicely.

You whisk until it's smooth as silk. Then you spoon a little cloud onto each cookie. *Fun fact: This type of cookie is often called a "snowdrift" because the white glaze looks like drifted snow.* Do you prefer a thick glaze or a thin one?

Why This All Matters

Baking is more than mixing. It's about creating little moments of joy. These cookies are a burst of brightness on a cloudy day. Sharing them

is the best part.

That's the first reason this matters. The second is about the process. Following steps teaches us care. Rubbing the zest, chilling the dough, waiting for the glaze to dry. Each step is a small act of love. What's a recipe that always makes you smile?

Ingredients:

Ingredient	Amount	Notes
granulated sugar	¾ cup (5 ¼ oz/149g)	For the cookie dough
lemon zest	2 tablespoons, grated	For the cookie dough
all-purpose flour	1 ¾ cups (8 ¾ oz/248g)	Unbleached; for the cookie dough
table salt	¼ teaspoon	For the cookie dough
baking powder	¼ teaspoon	For the cookie dough
unsalted butter	12 tablespoons (1 ½ sticks)	Cold, cut into ½-inch cubes
lemon juice	2 tablespoons	For the cookie dough
large egg yolk	1	For the cookie dough
vanilla extract	½ teaspoon	For the cookie dough
cream cheese	1 tablespoon	Softened; for the glaze
lemon juice	2 tablespoons	For the glaze
confectioners' sugar	1 ½ cups (6 oz/170g)	For the glaze



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Instructions

Step 1: First, make your lemon sugar. Put the sugar and lemon zest in a food processor. Let it whir until the sugar looks like pale yellow sand. Doesn't that smell amazing? It wakes up the whole kitchen. This step gives your cookies a wonderful, sunny flavor.

See also Frostfire Yuletide Delight

Step 2: Add the flour, salt, and baking powder to the processor. Pulse it a few times to mix. Now, scatter your cold butter cubes over the top. Pulse again until it looks like coarse crumbs. (Using cold butter is my secret for a perfect, tender cookie.)

Step 3: In a small cup, mix the lemon juice, egg yolk, and vanilla. Turn the processor on. Slowly pour your lemon mixture in through the feed tube. The dough will clump together into a ball. Turn it out onto the counter and gently press it into one piece. No dry bits left behind!

Step 4: Shape the dough into a log. Wrap it tightly in parchment paper. I still laugh at that time I used wax paper. What a sticky mess! Chill the log until it's firm. This makes slicing so much easier later. **Freezer or fridge? Share below!**

Step 5: Heat your oven and line your baking sheets. Unwrap your cold dough log. Slice it into pretty rounds. Place them on the sheets. Bake them until the edges turn a light, golden brown. Remember to swap the pans halfway through. Let them cool completely before the fun part.

Step 6: Time for the glaze! Whisk the soft cream cheese and lemon juice together. Add the powdered sugar and whisk until it's smooth.

Spoon a little glaze onto each cool cookie. Gently spread it to the edges. Let them dry. The wait is the hardest part, I think.

Creative Twists

These cookies are lovely as they are. But sometimes, a little change is nice. Here are three fun ideas for you. They are simple but feel special. My granddaughter loves the sprinkle idea.

- **Add a tiny sprinkle of edible glitter to the wet glaze.**
- **Mix a spoonful of poppy seeds into the dough.**
- **Use lime zest and juice instead of lemon.**

Which one would you try first? Comment below!

Serving & Pairing Ideas

These cookies shine all on their own. But I love making a little moment. Serve them on a vintage plate. Add a few fresh raspberries on the side. The tart berries are perfect with the sweet lemon. For a real treat, crumble one over a scoop of vanilla ice cream.

See also [Greek Turkey Meatballs for Christmas Dinner](#)

What to drink? A cup of Earl Grey tea is my favorite. The bergamot and lemon are old friends. For a festive grown-up sip, a glass of cold Prosecco is just right. Which would you choose tonight?



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Keeping Your Snowdrifts Fresh

These cookies keep well in a sealed tin. They stay fresh for about five days. You can also freeze the baked cookies for a month. Just layer them with parchment paper in a container.

I love to make a double batch of the dough. I slice and bake one log right away. The other log I wrap tightly and freeze. This way, fresh cookies are just a slice away.

I once left a batch out overnight. The glaze got sticky in our humid kitchen. Now I always store them properly. It keeps the texture just right for sharing.

Batch cooking matters for busy days. A little work now means sweet treats later. It brings joy when you least expect it. **Have you ever tried storing it this way? Share below!**

Sunny Cookie Troubleshooting

Is your dough too crumbly? The butter was probably too warm. Make sure your butter is very cold. This helps the dough hold together when sliced.

Are the cookies spreading too much? Your dough log might not have been cold enough. Chill it until it is firm to the touch. I remember when my first batch melted into puddles!

Is your glaze too runny or thick? Add more sugar to thicken it. Add a drop of lemon juice to thin it. Getting the glaze right makes the cookies look lovely.

Fixing small problems builds your kitchen confidence. It also makes your food taste and look better. You learn more with every batch you make. **Which of these problems have you run into before?**

Your Quick Questions, Answered

Q: Can I make these gluten-free? A: Yes. Use a good gluten-free flour blend. The results will be slightly more crumbly.

Q: Can I make the dough ahead? A: Absolutely. The dough log chills nicely for up to three days. You can also freeze it for a month.

Q: What if I don't have a food processor? A: Use a pastry cutter or two forks. Cut the cold butter into the dry mix. Then stir in the wet ingredients.

Q: Can I double the recipe? A: You can. Just make two separate logs of dough. This is easier to handle and chill.

Q: Any optional tips? A: A tiny sprinkle of lemon zest on the wet glaze looks pretty. *Fun fact: The zest has all the bright lemon oil!* **Which tip will you try first?**

From My Kitchen to Yours

I hope these cookies brighten your day. They always remind me of sunny winter mornings. Baking is about sharing warmth and stories.

See also [Savory Pumpkin Borek Holiday Bites](#)

I would love to hear about your baking adventure. Tell me how your family liked them. **Have you tried this recipe?** Please share your thoughts in the comments below.



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Happy cooking!
—Elowen Thorn.



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Frosted Lemon Snowdrift Cookies

Author: Elowen Thorn

Cooking Method:[Baking](#)

Cuisine:[American](#)

Courses: [Dessert](#)

Difficulty: **Beginner**

Prep time: **30 minutes**



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Cook time: **16 minutes**

Chill time: **45 minutes**

Total time: **1 hour 31 minutes**

Servings: **30 servings**



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Calories: **95 kcal**

Best Season: **Summer**

Description

Bright, buttery lemon cookies with a tangy lemon glaze. These melt-in-

your-mouth cookies are perfect for any occasion.

Ingredients

Lemon Cookies:

- ▢ $\frac{3}{4}$ cup granulated sugar (5 $\frac{1}{4}$ ounces/149 grams)
- ▢ 2 tablespoons grated lemon zest
- ▢ 1 $\frac{3}{4}$ cups unbleached all-purpose flour (8 $\frac{3}{4}$ ounces/248 grams)
- ▢ $\frac{1}{4}$ teaspoon table salt
- ▢ $\frac{1}{4}$ teaspoon baking powder
- ▢ 12 tablespoons unsalted butter (1 $\frac{1}{2}$ sticks), cold, cut into $\frac{1}{2}$ -inch cubes
- ▢ 2 tablespoons lemon juice
- ▢ 1 large egg yolk
- ▢ $\frac{1}{2}$ teaspoon vanilla extract

Lemon Glaze:

- ▢ 1 tablespoon cream cheese, softened
- ▢ 2 tablespoons lemon juice
- ▢ 1 $\frac{1}{2}$ cups confectioners' sugar (6 ounces/170 grams)

Instructions

1. Adjust oven racks to upper-middle and lower-middle positions; heat oven to 375 degrees.
2. In food processor, process granulated sugar and lemon zest until sugar looks damp and zest is thoroughly incorporated, about 30 seconds. Add flour, salt, and baking powder; pulse to combine,

about 10 one-second pulses. Scatter butter chunks over; pulse until mixture resembles fine cornmeal, about 15 one-second pulses. In measuring cup or small bowl, beat together lemon juice, egg yolk, and vanilla with fork to combine. With machine running, add juice/yolk mixture in slow, steady stream (process should take about 10 seconds); continue processing until dough begins to form ball, 10 to 15 seconds longer.

3. Turn dough and any dry bits onto counter; working quickly, gently knead together to ensure that no dry bits remain and dough is homogenous. Shape dough into log about 10 inches long and 2 inches in diameter, wrap dough in parchment, and twist parchment to seal. Chill dough until firm and cold, about 45 minutes in freezer or 2 hours in refrigerator.
4. Line 2 baking sheets with parchment paper. Remove dough log from wrapping and, using sharp chef's knife, slice dough into rounds 1/4 inch thick; place on prepared baking sheets, spacing them about 1 inch apart. Bake until centers of cookies just begin to color and edges are golden brown, 14 to 16 minutes, rotating baking sheets front to back and top to bottom halfway through baking time. Cool cookies on baking sheet about 5 minutes; using wide metal spatula, transfer cookies to wire rack and cool to room temperature before glazing.
5. Whisk cream cheese and lemon juice in medium nonreactive bowl until no lumps remain. Add confectioners' sugar and whisk until smooth.
6. When cookies have cooled, working one at a time, spoon scant teaspoon glaze onto each cookie and spread evenly with back of spoon. Let cookies stand on wire rack until glaze is set and dry, about 1 hour.

Notes

For best results, ensure the butter is very cold and the dough is thoroughly chilled before slicing. The glaze sets best in a cool, dry environment.

Keywords:Lemon Cookies, Glazed Cookies, Snowdrift Cookies, Dessert