



Italian Lemon Drop Cookies



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Introduction

Italian Lemon Drop Cookies are a delightful treat that brings a burst of citrus flavor to your palate. These cookies are not only visually appealing with their bright yellow hue, but they also offer a perfect balance of sweetness and zestiness. Ideal for any occasion, these cookies can be enjoyed with a cup of tea, served at a party, or simply savored as a snack. The following recipe covers everything you need to create these delicious cookies.

Detailed Ingredients with measures

All-purpose flour: 2 cups

Granulated sugar: 1 cup

Baking powder: 1 teaspoon

Salt: 1/2 teaspoon

Butter, softened: 1/2 cup

Lemon zest: 2 tablespoons

Lemon juice: 1/4 cup

Egg: 1 large

Powdered sugar (for coating): 1 cup

Prep Time

Prep Time: 15 minutes

Cook Time, Total Time, Yield

Cook Time: 10-12 minutes

Total Time: 25-27 minutes

Yield: Approximately 24 cookies



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Detailed Directions and Instructions

Step 1: Preheat the Oven

Preheat your oven to 350°F (175°C). Prepare a baking sheet by lining it with parchment paper.

Step 2: Combine Dry Ingredients

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

Step 3: Cream Butter and Sugar

In a large mixing bowl, using an electric mixer, cream the softened butter and sugar together until light and fluffy.

Step 4: Add Eggs and Flavoring

Beat in the egg and add the lemon juice and lemon zest. Mix until fully combined.

Step 5: Gradually Add Dry Ingredients

Slowly incorporate the dry ingredient mixture into the wet ingredients until well combined.

Step 6: Scoop the Dough

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

See also Caramel Marshmallow Rice Treats

Step 7: Bake the Cookies

Bake in the preheated oven for 10-12 minutes, or until the edges are lightly golden but the centers are still soft.

Step 8: Cool the Cookies

Remove the cookies from the oven and allow them to cool on the baking sheet for a few minutes before transferring to a wire rack to cool completely.

Step 9: Prepare the Glaze

In a small bowl, whisk together powdered sugar and additional lemon juice to create a glaze.

Step 10: Drizzle the Glaze

Once the cookies are completely cooled, drizzle the lemon glaze over the top of each cookie.

Notes

Storage Instructions

Store any leftover cookies in an airtight container at room temperature for up to one week.

Variations

You can add lemon extract for a stronger lemon flavor or substitute lime juice and zest for a lime version.

Freezing Tips

For longer storage, you can freeze the unbaked cookie dough. Scoop the dough onto a baking sheet and freeze until firm, then transfer to a zip-top bag and store for up to 3 months. When ready to bake, no need to thaw, just bake for an extra minute or two.



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Cook techniques

Creaming Butter and Sugar

Mixing butter and sugar together until light and fluffy is crucial for creating a light texture in the cookies.

Incorporating Dry Ingredients

Sift together dry ingredients like flour, baking powder, and salt before gradually adding them to the wet ingredients to ensure even distribution.

Chilling the Dough

Chilling the dough helps the flavors meld and prevents the cookies from spreading too much while baking.

See also [Taffy Apple Salad](#)

Baking

Bake the cookies in a preheated oven until the edges are lightly golden for the perfect texture and taste.

FAQ

Can I substitute lemon juice with another citrus?

Yes, you can use orange or lime juice for a different flavor profile.

How do I store leftover cookies?

Store the cookies in an airtight container at room temperature for up to

a week.

Can I freeze the cookie dough?

Yes, you can freeze the cookie dough, wrapped tightly, for up to three months.

What should I do if my cookies spread too much?

If your cookies spread too much, try chilling the dough longer or reducing the amount of butter.

Are these cookies soft or crunchy?

These cookies are intended to be soft with a slightly chewy texture.



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Conclusion

Pleasing to the palate and visually delightful, these Italian Lemon Drop Cookies are sure to become a favorite in any home. Their zesty flavor paired with the light, crumbly texture makes them an ideal treat for any occasion. Whether enjoyed alone or paired with a warm beverage, these cookies offer a refreshing and satisfying experience that will leave you wanting more.

More recipes suggestions and combination

Lemon Poppy Seed Muffins

Start your day with delicious lemon poppy seed muffins. Their moist texture and citrusy flavor beautifully complement the essence of lemon found in the cookies.

Italian Biscotti

Explore the traditional Italian biscotti for a crunchy counterpart. These twice-baked cookies are perfect for dipping in coffee or tea, adding a hint of sophistication.

Almond Lemon Cake

For a special dessert, try an almond lemon cake. The nutty flavor from the almonds combined with a fresh lemon glaze will create a delightful ending to any meal.

See also [Healthy Cabbage Soup Recipe for Weight Loss](#)

Chocolate Dipped Lemon Cookies

Elevate your lemon drop cookies by dipping them in chocolate. The blend of zesty lemon and rich chocolate offers a delightful contrast that can please any dessert lover.

Lemonade Stand Mocktail

Pair these cookies with a refreshing lemonade stand mocktail, combining the sweet and tart elements of lemonade with fresh mint for a delightful summer drink.



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