

Chewy Lemon Cookies

If you are looking for the very best chewy **lemon cookies** ever, this is the recipe you are craving. I love lemon cookies any time of year, but I especially love them as spring is starting. If you love chewy cookies, you need this recipe.

Chewy Lemon Cookies Recipe

With the first day of spring arriving tomorrow morning at 6:02 am, these delicious Chewy Lemon Sugar Cookies are a wonderful way to welcome the new season. I have been waiting for this day to arrive ever since winter began on December 21st. Although tomorrow is the first day of spring, it's going to feel like the first day of winter! Temperatures are supposed to only be around 26 degrees with overnight lows dipping into the teens (the average temperature this time of year is the mid 50's). Needless to say, I need some springtime weather coming my way!

This recipe includes fresh lemon juice and lemon zest, giving the cookies a delicious lemon flavor. They're adapted from one of my favorite cookie recipes, the amazing Chewy Lime Coconut Sugar Cookies! Soft and chewy in the middle with slightly crisp edges just the way a sugar cookie should be! If you're a fan of lemony treats, these cookies are for you! They're certain to steal the spotlight on your Easter dessert table this year.



Can I Freeze Chewy Lemon Cookies

I love freezing cookies. It is truly the easiest way to have fresh cookies at any time. There are 2 ways you can freeze cookies. You can freeze the cookie dough, either as the whole batch or as scooped cookies. If you want to scoop the cookies first, simply scoop them as you would before baking them. Then you will freeze the cookie dough balls on a plate or on a baking sheet. Once they are frozen, you can move them to the freezer bag. This makes it easy to remove the cookies one at a time, or however many you want at a time. Otherwise, the cookies will stick together. You can also freeze already

baked. You will still want to freeze the cookies separately first so that they do not stick together. Then you can take a few or as many cookies out at a time.

For Complete Cooking Instructions Please Head On Over To Next Page Or Open button (>) and don't forget to SHARE with your Facebook friends

Can I Make Lemon Sugar Cookies Gluten Free?

You can make these lemon sugar cookies gluten free as well. You will use your favorite gluten free flour to make them. It can change the ratio of how much gluten free flour you need depending on the properties of the ones you are using. Be sure to check if there is a different ratio to your white wheat flour substitute.



Ingredients

- All-purpose flour
- Baking soda
- Baking powder
- Salt
- Sugar
- Cream cheese
- Lemon
- Unsalted butter
- Vegetable oil
- Egg

- Milk
- Vanilla extract
- Lemon extract

How to Make Lemon Cookie Recipe

Adjust the oven racks to the upper- and lower-middle positions and heat the oven to 350 degrees F. Line 2 large baking sheets with parchment paper.

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

In a large bowl, combine 1 1/2 cups of sugar, lemon zest, and cream cheese in a large bowl. Pour the warm butter over the cream cheese mixture and whisk to combine. Whisk in the oil, egg, milk and lemon juice until smooth. Use a rubber spatula to fold the dry ingredients into the wet, until a soft dough comes together.

Place the remaining $\frac{1}{3}$ cup sugar for rolling in a shallow bowl. Roll two heaping tablespoons of dough into ball between your palms, roll the ball in the sugar, and then place it on the prepared baking sheet spacing the balls about 2 inches apart (you should be able to fit 12 cookies on each sheet). Butter the bottom of a drinking glass and then dip the bottom of the glass in the remaining sugar. Flatten the dough balls with the bottom of the glass until they are about 2 inches in diameter, dipping the glass in sugar as necessary to prevent sticking (after every 2 or 3 cookies). Sprinkle the tops of the cookies with the remaining sugar, using about 2 teaspoons per sheet of cookies.

Bake until the cookies one sheet at a time until golden brown around the edges and their center are just set and very lightly colored, 11 to 13 minutes. The tops will be puffy and slightly cracked. Transfer the baking sheet to a wire rack and let the cookies cool on the sheet for 5 minutes then using a

wide metal spatula, transfer the cookies to the rack to cool completely.