

# Lemon Sugar Cookies

## Ingredients

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1/2 c Unsalted Butter (softened)  
1 1/4 c Sugar  
1 Lemon (zested)  
2 T Lemon Juice (fresh)  
1 Egg  
1/2 t Vanilla Extract  
1 t Baking Soda  
1/4 t Salt  
2 c Flour

## Instructions

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1. In a large bowl and with an electric mixer beat together butter and 1 cup of sugar until light and fluffy. Add lemon zest and juice, egg, and vanilla and beat until incorporated. Scrape sides of bowl.
2. In a small bowl whisk together baking soda, salt, and flour. Add mixture to large bowl and beat on low until no streaks remain. Cover batter and chill for at least 4 hours or overnight.
3. Preheat oven to 350 degrees. Line a baking sheet with parchment paper. Use a medium scoop to portion dough and shape into smooth balls. Add remaining 1/4 cup sugar into a small bowl and coat each dough ball in the sugar.
4. Space dough balls 3-inches apart on the prepared baking sheet. Bake for 12-14 minutes. Allow

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cookies to rest on baking sheet for 5 minutes before transferring to a wire rack to cool completely.