

# martha stewart



## Glazed Lemon Cookies

For the true lemon lover, these crisp cookies are the perfect treat.

45 mins  
TOTAL TIME

25 mins  
PREP

Makes 24  
YIELD

### Ingredients

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2 cups unbleached all-purpose flour, (spooned and leveled)

1/2 teaspoon baking soda

1/2 teaspoon kosher salt

1 tablespoon finely grated lemon zest, plus 2 tablespoons fresh lemon juice

1/2 cup (1 stick) unsalted butter, room temperature

1 cup sugar

1 large egg

1 teaspoon pure vanilla extract

Lemon Glaze

### Directions

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1. Preheat oven to 350 degrees. In a medium bowl, whisk together flour, baking soda, salt, and lemon zest. In a large bowl, using an electric mixer, beat butter and sugar until light and fluffy. Add egg, vanilla, and lemon juice and beat until combined. With mixer on low, beat in flour mixture.
2. Drop dough by heaping tablespoons, 1 inch apart, onto two baking sheets. Bake until edges are golden, 15 to 20 minutes, rotating sheets halfway through. Let cool 2 minutes on sheets, then transfer cookies to a wire rack to cool completely. Spread cookies with Lemon Glaze and let set, about 1 hour.

### Variations

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For orange- or lime-flavored cookies, substitute the zest and juice of those fruits.

### Cook's Notes

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Always zest the lemons (preferably with a Microplane tool) before juicing them.

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