

Soft Italian Lemon Cookies (Biscotti al Limone) with Lemon Drop Glaze

Cooking Times

- **Prep time:** 15 minutes
 - **Bake time:** 10 minutes
 - **Chill time:** 15 minutes
 - **Yield:** about **25 small cookies**
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Ingredients

For the cookie dough

- **2 cups + 2 tablespoons** all-purpose flour
- **8 1/2 tablespoons** unsalted butter, softened
- **1/3 cup + 1 tablespoon** granulated sugar
- **1 large** egg, room temperature
- **Zest of 1** organic lemon
- **3 tablespoons** fresh lemon juice
- **2 1/2 teaspoons** baking powder (vanilla baking powder if available)
- **1 packet** vanilla sugar *or* **1 teaspoon** vanilla extract

For rolling (optional but traditional)

- Granulated sugar, as needed
- Powdered sugar, as needed

Lemon Drop Glaze (crisp, shiny finish)

- **1 cup** powdered sugar, sifted
 - **2–3 tablespoons** fresh lemon juice (start with 2)
 - **1 teaspoon** lemon zest (optional, extra punch)
 - **1 tablespoon** melted butter *or* **1 teaspoon** light corn syrup (optional, for shine + “snap”)
 - Tiny pinch of salt (optional, balances sweetness)
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Instructions

1) Make the cookie dough

1. **Prep the lemon.** Zest the lemon (avoid the white pith), then squeeze the juice. Set aside.
2. **Cream butter + sugar.** In a bowl, mix softened butter and granulated sugar until creamy.
3. **Add lemon.** Mix in lemon zest and lemon juice.
4. **Add vanilla + egg.** Add vanilla sugar (or vanilla extract) and the egg. Mix until combined.
5. **Add flour gradually.** Add flour a little at a time, mixing until a dough forms.
6. **Add baking powder.** Mix in baking powder until fully absorbed.
7. **Knead briefly.** Turn onto a lightly floured surface and knead just until smooth, soft, and no longer sticky.
8. **Chill 15 minutes.** Wrap and refrigerate.

2) Shape + bake

9. **Preheat oven: 350°F (180°C).** Line a baking sheet with parchment paper.
 10. **Portion.** Cut dough into pieces about **0.7 oz (20 g)** and roll into balls.
 11. **Roll in sugar (optional).** Roll each ball first in **granulated sugar**, then in **powdered sugar** (coat generously).
 12. **Bake 10 minutes.** Bake for **10 minutes** only—don't overbake or they'll lose softness.
 13. **Cool.** Let cookies cool on the tray 5 minutes, then move to a rack.
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Lemon Drop Glaze (How to Make + Use)

3) Make the glaze

1. **Sift powdered sugar** into a bowl.
2. Add **2 tablespoons lemon juice** + (optional) **melted butter or corn syrup** + (optional) pinch of salt.
3. Whisk until smooth and glossy.
 - If too thick: add **1 teaspoon lemon juice at a time**.
 - If too thin: add **1 tablespoon powdered sugar at a time**.
4. Stir in **lemon zest** if using.

4) Glaze the cookies

- **For a classic “lemon drop” look:** Dip the **tops** of cooled cookies into glaze, lift, and let excess drip back into the bowl.
- Place on a rack (or parchment) and let set **15–30 minutes** until dry to the touch.

Important: Cookies must be **fully cooled** or the glaze will melt and slide off.

Tips & Tricks

- **Soft cookie rule:** Pull them out at 10 minutes even if they look a little pale—carryover heat finishes the bake.
- **Extra crackle + glaze:** If you plan to glaze, you can skip the powdered sugar roll and just bake plain, then glaze.
- **Want a thicker shell?** Do **two glaze coats:** glaze once, let set 10 minutes, glaze again.