

# Gluten Free Lemon Cookies

Light and zesty gluten-free lemon cookies perfect for those with gluten sensitivity. Easy recipe with fresh lemon flavor - ideal for spring and summer!

5 min

PREP

15 min

COOK

20 min

TOTAL

6

SERVINGS

Easy

DIFFICULTY

## Ingredients

- 1 cup olive oil
- 4 tbsp plain yogurt
- 3 lemon
- 2 cup brown sugar
- 1 cup gluten free flour
- 2 cup gluten free oat
- 3 tbsp grated coconut

## Instructions

### 1 Prepare for Baking

Preheat oven to 190°C (374°F). Line a large baking sheet with parchment paper.

### 2 Mix Wet Ingredients

Combine 1 cup olive oil, 4 tablespoons yogurt, and 3 tablespoons fresh lemon juice in a large mixing bowl. Whisk until smooth and well combined, about 30 seconds.

### 3 Combine Dry Ingredients

Mix 2 cups gluten-free flour, 1 cup gluten-free oats, and 2 cups brown sugar in a separate bowl until evenly distributed.

### 4 Form the Dough

Add the dry ingredient mixture to the wet ingredients. Stir until a soft dough forms that holds together when pressed, about 1-2 minutes. Do not overmix.

## 5 **Shape the Cookies**

Divide dough into 18 equal portions using your hands or a cookie scoop. Roll each portion into a ball, then gently flatten into rounds about 1.5 inches in diameter and ½ inch thick.

## 6 **Coat and Arrange**

Roll each cookie in 3 tablespoons grated coconut until lightly coated. Place cookies on the prepared baking sheet, spacing them 2 inches apart.

## 7 **Bake the Cookies**

Bake for 10-15 minutes until edges are lightly golden brown and centers are set when gently pressed. Do not overbake as they will continue cooking on the hot pan.

## 8 **Cool and Serve**

Cool cookies on the baking sheet for 5 minutes, then transfer to a wire rack. Cool completely before serving, about 15 minutes.

## Tips

Use room temperature ingredients for the best texture. Take eggs, yogurt, and other refrigerated ingredients out at least one hour before baking to ensure even mixing and proper cookie structure.

Measure gluten-free flour by weight if possible, as it's more accurate than volume measurements. If using measuring cups, spoon the flour in lightly and level with a knife rather than scooping directly.

Fresh lemon juice and zest make a significant difference in flavor. Avoid bottled lemon juice, which lacks the bright, fresh taste that makes these cookies special.

Don't overbake gluten-free cookies as they can become dry and crumbly. Look for lightly golden edges and remove them when the centers still appear slightly underbaked.

Line your baking sheet with parchment paper and ensure it's at room temperature before placing cookie dough on it. A hot pan will cause the cookies to spread too quickly.

Allow cookies to cool on the baking sheet for 5 minutes before transferring to a wire rack. This prevents them from breaking apart while still warm and fragile.

If the dough seems too sticky to handle, chill it in the refrigerator for 30 minutes. This makes shaping easier and helps the cookies hold their form during baking.

Store different flavored cookies separately to prevent flavor transfer, and always ensure cookies are completely cool before storing to prevent condensation and sogginess.