

Lemon Viennese

Delicate Lemon Viennese cookies with buttery texture and citrus zest. Easy 25-minute recipe with piped W-shapes. Perfect French pastry for tea time.

15	10	25	4	Medium
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Lemon Viennese

Ingredients

- 5 oz powdered sugar
- 6.5 oz butter
- 0.5 tsp salt
- 2 lemon
- 3 cup flour
- 1 egg white

Instructions

- 1 Prepare for Baking**

Preheat oven to 165°C (329°F). Line two large baking sheets with parchment paper.
- 2 Make Cookie Dough**

Beat 6.5 oz softened butter and 5 oz powdered sugar in a large bowl with an electric mixer until light and fluffy, about 3-4 minutes.
- 3** Add 2 egg whites, zest from 1 lemon, and 0.5 tsp salt to the butter mixture. Beat until well combined, about 1-2 minutes.
- 4** Sift 3 cups flour directly into the bowl. Gently fold the flour into the mixture using a wooden spoon until just combined - don't overmix or the cookies will be tough.
- 5 Shape the Cookies**

Transfer the dough to a piping bag fitted with a large star tip. Twist the top of the bag to seal and prevent dough from escaping.
- 6** Pipe the dough onto the prepared baking sheets in W-shapes, spacing them 2 inches apart. Each cookie should be about 3 inches long.
- 7 Bake**

Bake for 10-12 minutes until the edges are set and very lightly golden - the cookies should still be pale.
- 8** Cool cookies completely on the baking sheets, about 15 minutes. Dust with additional powdered sugar before serving.

Tips

Ensure your butter is properly softened but not melted - it should give slightly to pressure but still hold its shape. Room temperature butter creams better with powdered sugar.

Sift the flour before adding to prevent lumps and ensure the most tender texture possible. This extra step makes a noticeable difference in the final product.

Don't overmix the dough once you add the flour. Mix just until combined to prevent tough cookies. The dough should be soft and pipeable.

Use a large star tip (like #2D or #1M) for the most attractive ridged appearance. The ridges aren't just decorative - they help the powdered sugar adhere better.

Chill your piped cookies for 10-15 minutes before baking if your kitchen is very warm. This helps them hold their shape better during baking.

Watch carefully during the last few minutes of baking. These cookies can go from perfectly done to overbaked quickly due to their delicate nature.

Let cookies cool completely on the baking sheet before moving them. They're very fragile when warm and can break easily.

Dust with powdered sugar just before serving for the best appearance, as the sugar can absorb moisture and disappear over time.