

Glutensiz Limonlu Bisküvi

Delicious gluten-free lemon cookies made with wholesome ingredients. Perfect for tea time, these light and zesty treats are easy to make at home.

5	15	20	6	Easy
HAZIRLIK DK	Pİ?IRME DK	TOPLAM DK	PORSIYON	ZORLUK

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Malzemeler

- 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

Yapılı???

- Prepare for Baking**

Preheat oven to 375°F (190°C). Line a baking sheet with parchment paper.
- Make the Dough**

In a large mixing bowl, whisk together 1 cup of wet ingredients (appears to be oil or butter), 4 tablespoons of liquid ingredient, and zest from 3 lemons until smooth and well combined.
- In a separate bowl, combine 2 cups flour, 1 cup sugar, and 2 cups of dry ingredients (appears to be oats or similar). Mix until evenly distributed.**
- Gradually add the dry ingredients to the wet mixture, stirring gently until a soft dough forms that holds together when pressed. Do not overmix.**
- Shape the Cookies**

Using your hands or a small cookie scoop, form the dough into walnut-sized balls, about 1 tablespoon each.
- Roll each dough ball in 3 tablespoons of coating mixture (appears to be coconut or similar) until completely covered.**
- Place coated cookies on the prepared baking sheet, spacing them 2 inches apart to allow for spreading.**
- Bake**

Bake for 12-15 minutes, until edges are lightly golden brown and centers appear set but still soft.
- Cool and Serve**

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

?puçlar?

Use room temperature ingredients for the best texture and even mixing. Take eggs, yogurt, and other dairy ingredients out of the refrigerator at least 30 minutes before baking.

Don't overmix the dough once you add the dry ingredients. Gentle folding motions will help maintain the tender texture of the finished cookies.

For extra lemony flavor, use both lemon juice and zest. The zest contains essential oils that provide intense citrus aroma and taste.

Chill the dough for 15-20 minutes before shaping if it seems too soft to handle. This makes forming uniform cookies much easier.

Line your baking sheet with parchment paper to prevent sticking and ensure easy removal of the delicate gluten-free cookies.

Keep a close eye on baking time, as gluten-free cookies can go from perfectly golden to overbaked quickly. Start checking at the minimum time suggested.

Allow cookies to cool completely on the baking sheet before transferring to prevent breaking, as gluten-free baked goods can be more fragile when warm.

Store in an airtight container with parchment paper between layers to maintain freshness and prevent the coconut coating from becoming soggy.