

# Limonlu Kurabiye

Delicious Turkish lemon cookies with bright citrus flavor. Easy homemade recipe perfect for tea time. Learn tips, variations, and storage methods.

10

HAZIRLIK DK

15

PIRME DK

25

TOPLAM DK

6

PORSIYON

Medium

ZORLUK

Limonlu Kurabiye

## Malzemeler

- 5 tbsp butter
- 1 cup powdered sugar
- 1 pack vanillin
- 1 pack baking powder
- 1 cup flour
- 1 egg
- 3 tbsp fresh lemon juice
- 1 lemon

## Yapılış

- Prepare for baking**  
Preheat oven to 180°C (356°F). Line a baking sheet with parchment paper.
- Make the cookie dough**  
Cream 5 tablespoons butter with 1 cup powdered sugar in a large bowl using an electric mixer until light and fluffy, about 3-4 minutes.
- Add 1 egg and beat until fully incorporated and smooth, about 1 minute.
- Add 1 cup flour, 1 pack baking powder, 3 tablespoons lemon juice, and zest from 1 lemon to the butter mixture.
- Mix by hand with a wooden spoon just until ingredients come together into a soft dough, about 30 seconds. Do not overmix.
- Chill the dough**  
Wrap dough in plastic wrap and refrigerate for 30 minutes until firm enough to handle easily.
- Shape the cookies**  
Remove dough from refrigerator and roll into walnut-sized balls using your hands, about 1 tablespoon of dough each.
- Place dough balls on prepared baking sheet, spacing them 2 inches apart to allow for spreading.
- Bake the cookies**  
Bake for 12-15 minutes until edges are lightly golden brown but centers still look slightly soft.
- Cool on baking sheet for 5 minutes, then transfer to a wire rack to cool completely before serving.

## ?puçlar?

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Use fresh lemons for the best flavor - fresh lemon juice and zest provide a bright, vibrant citrus taste that bottled lemon juice cannot match. The oils in fresh lemon zest are particularly important for achieving authentic flavor.

Measure flour accurately using a kitchen scale or by spooning flour into the measuring cup and leveling with a knife. Too much flour will result in dry, tough cookies that lack the desired tender texture.

Bring all ingredients to room temperature before mixing. This ensures even incorporation and prevents lumps in the dough. Remove butter, eggs, and any dairy products from the refrigerator at least one hour before baking.

Chill the dough for at least 30 minutes after mixing. This helps the cookies maintain their shape during baking and prevents excessive spreading in the oven, resulting in more uniform cookies.

Line your baking sheets with parchment paper to prevent sticking and ensure easy cleanup. Make sure the baking sheet is at room temperature before placing dough on it to prevent premature melting and spreading.

Don't overbake the cookies - they should be just set around the edges with centers that still look slightly soft. They will continue to cook on the hot baking sheet after removal from the oven.

Space cookies appropriately on the baking sheet, leaving about 2 inches between each cookie to allow for spreading during baking. Use a cookie scoop for uniform sizing and even baking.

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 allowing proper cooling to achieve the final texture.