

Italian Braided Lemon Cookies

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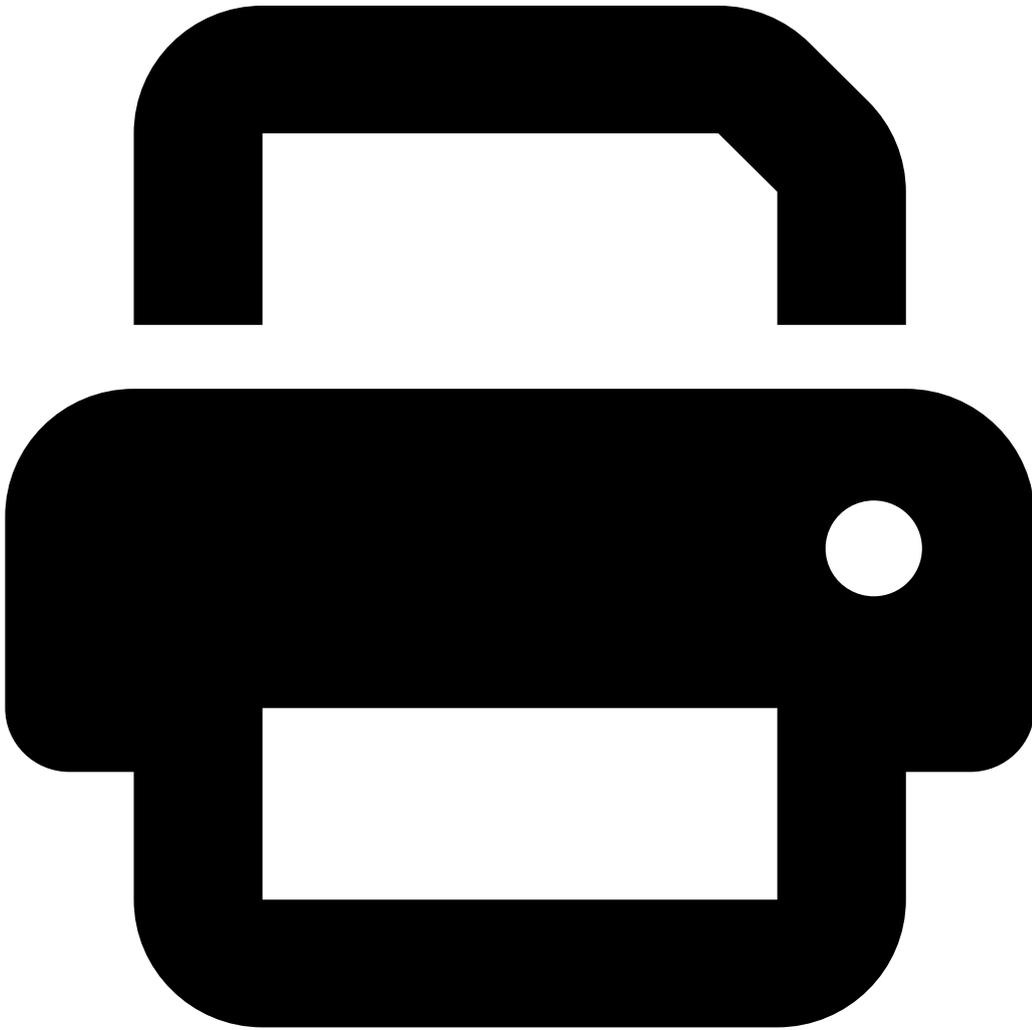
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There's something about old-school Italian cookies that never goes out of style—and these braided lemon cookies are exactly that. Soft, lightly sweet, and finished with a delicate lemon glaze, they're the kind of treat you'd find on every holiday tray growing up.

This recipe is all about simplicity. No complicated techniques, no fancy ingredients—just a tender dough, a hint of fresh lemon, and that classic glossy icing with sprinkles on top. **My mom would even place a raw egg right in the center before baking—such a beautiful, traditional touch you still see around Easter.** They're perfect for Easter, Sunday gatherings, or honestly... just with your morning coffee.

What makes these special is the texture. Unlike crunchy cookies, these stay soft and almost cake-like, with a light crumb that melts in your mouth. The braid (or knot) shape gives them that traditional bakery look, but they're

incredibly easy to make at home.

Things to know about this Italian Braided Lemon Cookie recipe

These cookies stay soft and tender for days, which makes them perfect for baking ahead.

- **Room Temperature:** Store in an airtight container for up to 3–4 days
- **Refrigerator:** Not recommended—they can dry out faster
- **Freezer (Unglazed):** Freeze up to 2 months, then thaw and glaze fresh
- **Freezer (Glazed):** You *can* freeze them, but the glaze may lose its shine
- **Make Ahead Tip:** Bake the cookies a day in advance and glaze the next day for the best texture and appearance

☐ Want More Italian Baking Recipes?

If you loved these soft Italian lemon cookies, here are a few more recipes from the blog you'll want to try next:

- ☐ *Italian Ricotta Cookies*— soft, fluffy, and perfectly glazed
- ☐ *Classic Italian amaretti* — a traditional holiday favorite
- ☐ *Italian S Cookies*— simple, rustic, and perfect with coffee
- ☐ *Lemon Pan di Spagna* Italian sponge cake— light, airy

sponge cake with bright citrus flavor

These are all classic, bakery-style recipes that bring a little bit of Italy right into your kitchen ☐☐

Italian Braided Lemon Cookies (Soft & Glazed)



These soft Italian braided lemon cookies are light, fluffy, and topped with a sweet lemon glaze and sprinkles. A classic bakery-style recipe that's easy to make and perfect for holidays or everyday baking.

- 3 1/2 cups flour
- 1 Tbsp. Baking powder
- 1/2 tsp salt
- 1 stick butter (room temperature)
- 1 cup sugar
- 3 large eggs
- 1 Tbsp. lemon zest
- 1/4 cup lemon juice
- 2 Tsp vanilla extract
- 1/3 cup milk
- 2 cups powder sugar (for the glaze)
- 2 -3 Tbsp. milk or lemon juice (for the glaze)

- sprinkles (to decorate)

1. **1. Prep**

Preheat your oven to 350°F and line baking sheets with parchment paper.

2. **2. Mix the Dry Ingredients**

In a medium bowl, whisk together the flour, baking powder, and salt.

3. **3. Cream Butter and Sugar**

In a large bowl, beat the butter and sugar until light and fluffy.

4. **4. Add the Wet Ingredients**

Mix in the eggs one at a time. Add lemon zest, lemon juice, and vanilla extract.

5. **5. Bring the Dough Together**

Gradually add the dry ingredients, alternating with the milk. Mix until a soft dough forms. It should be smooth and slightly tacky, not sticky.

6. **6. Shape the Cookies**

Take small portions of dough and roll into ropes about 5–6 inches long. Twist into braids or tie into knots and place on the baking sheet.

7. Bake

Bake for 12–15 minutes, until the bottoms are lightly golden while the tops remain pale.

8. 8. Glaze and Finish

Let cookies cool completely. Dip or drizzle with glaze, then top with sprinkles. Allow the glaze to set before serving.

Dessert
Italian
cookies, lemon Italian