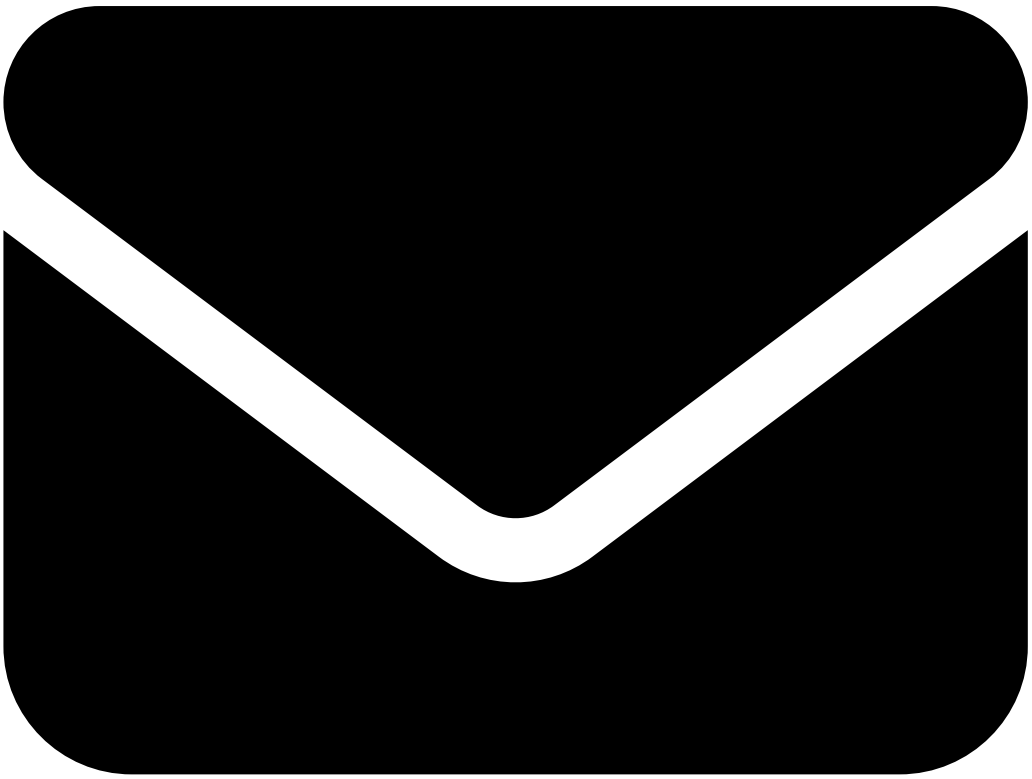
# Italian Braided Lemon Cookies

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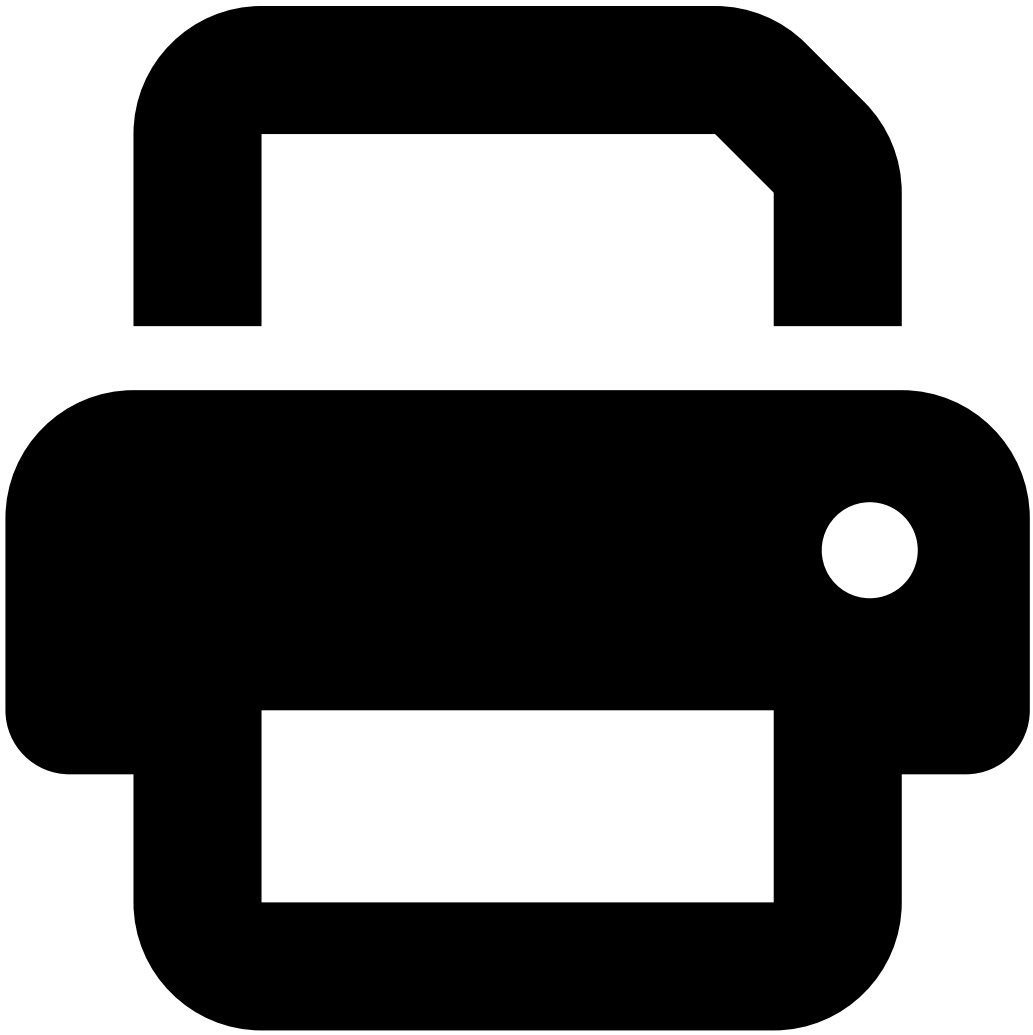









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There’s something about old-school Italian cookies that never goes out of style—and these braided lemon cookies are exactly that. Soft, lightly sweet, and finished with a delicate lemon glaze, they’re the kind of treat you’d find on every holiday tray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

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