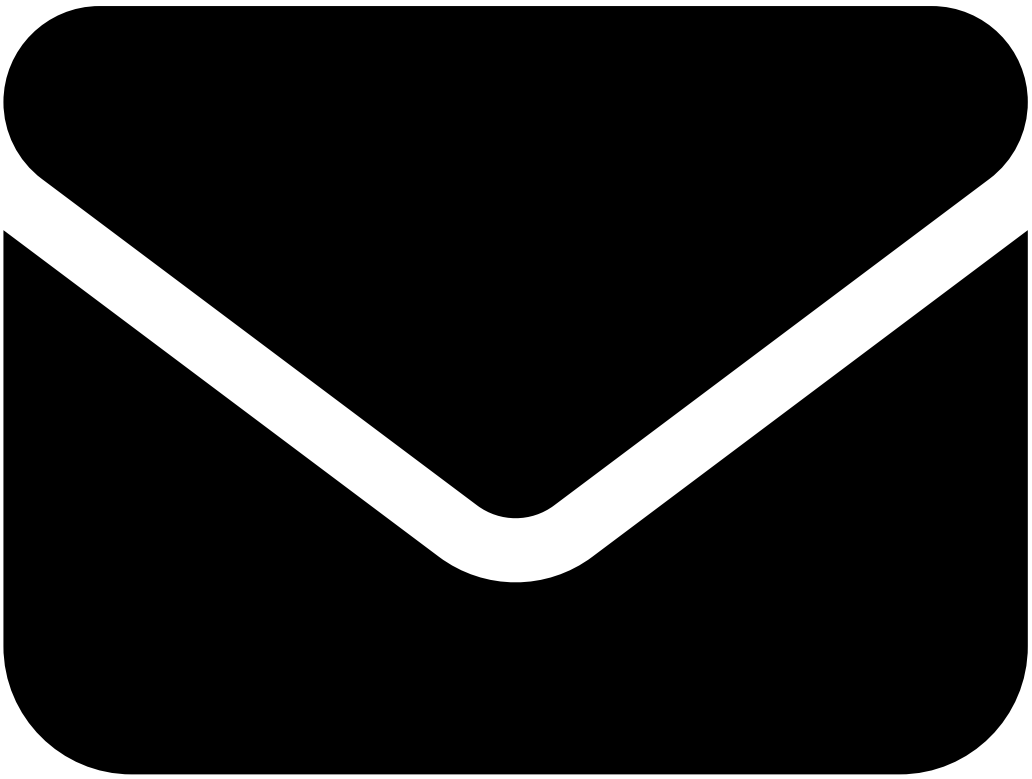
Italian Lemon knot cookies

Italian Lemon Knot Cookies

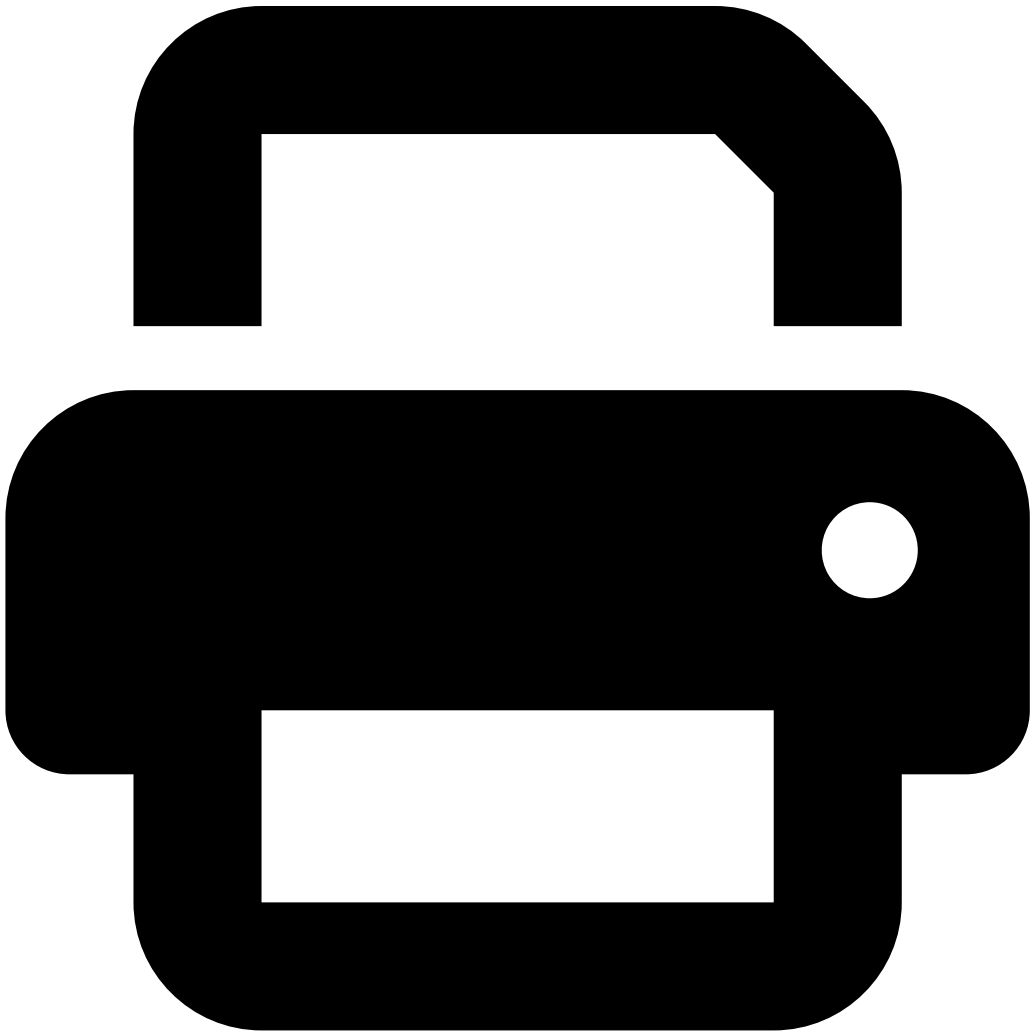
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These soft and zesty Italian lemon knot cookies are one of my favorites. Bright with fresh lemon, dipped in a sweet lemon glaze and full of delicious flavor. I always put some away for my self before sharing with others, these tend to disappear quickly.

I make them around this time of year, especially because we have a lemon tree that’s so prolific in the spring, I’m always looking for ways to use the harvest. They have the most tender, cake-like texture that just melts in your mouth- prefect with a cup of coffee or espresso.

Things to know about this Italian lemon knot cookie recipe

These Italian lemon knot cookies are best enjoyed fresh, but they store beautifully too. Once the glaze has fully set, keep them in an airtight container at room temperature up to 4-5

days. If your stacking them, place parchment paper between the layers to prevent sticking. Their soft, cake-like texture holds up well without drying out.

This cookies are also freezer- friendly! You can freeze the unglazed cookies for up to 2-3 months- just let them cool completely and store in a sealed container or freezer bag. When you're ready to serve , thaw at room temp. and glaze fresh for that bright, just baked taste.

You can also freeze them fully prepared and glazed- just let the glaze set completely first, then layer them between parchment paper in an airtight freezer container. Thaw at room temperature when ready to enjoy, and they'll taste just as fresh.

If you love cookies as much as I do Check out my lemon ricotta cookies or my Italian gluten free walnut cookies or my personal favorite Italian almond cantucci

Italian Lemon Knot Cookies



These Italian Lemon Knot Cookies are soft, tender cookies with a delicate lemon flavor and a sweet lemon glaze. Traditionally shaped into little knots, they are simple to make and perfect for holidays, celebrations, or enjoying with a cup of coffee.

- 3 1/2 cups flour
- 1 Tbsp. baking powder

- 1 cup sugar
- 3 eggs
- 1/2 stick room temperature butter
- 2 teaspoon vanilla extract
- Juice and zest from 2 lemons
- 1/3 cup milk

For the Lemon Glaze

- 2 cups powder sugar
- 2-3 Tbsp. lemon juice

1. Line baking sheets with parchment paper

2. In a bowl wisk together the flour , sugar, and baking powder set aside
3. In a separate bowl with a hand mixture beat the sugar with the butter until light. Add the eggs one at a time , beating well after each one. Stir in the vanilla, milk, lemon zest and juice.
4. Gradually mix in the flour, then move to a lightly floured smooth surface and knead the dough until smooth. Cover and let rest in the fridge for at least one hour or overnight.
5. Then preheat your oven to 350 degrees.
6. Take a heaping tablespoon of dough , roll it into a rope about 6 inches long, and tie a loose knot. Place on the baking sheets 1 inch apart.
7. Bake for 10-12 minutes or until lightly golden on the bottom . The cookies should stay pale on top. Let cool.
8. Make the glaze. in a bowl mix the powder sugar with 2-3 tablespoons of lemon juice until smooth. Dip the cooled cookies in the glaze top with sprinkles if desired.

cookies, Dessert
Italian