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Lemonade Tea Cake Cookies ♦♦

Lemonade Tea Cake Cookies are a delightful treat that combines the tangy flavor of lemonade with the soft and fluffy texture of a tea cake. These cookies are perfect for any occasion, whether it's a summer picnic or a cozy winter gathering. They are not only delicious but also easy to make, making them a great option for beginner bakers. With a prep time of 15 minutes and a cooking time of 12 minutes, you can have these cookies ready to enjoy in no time. The recipe yields 24 cookies, with each serving size being 30 grams.

Recipe Type: Standard

Prep Time: 15 mins

Cook Time: 12 mins

Total Time: 27 mins

Recipe Yield: 720 grams

Number of Servings: 24

Serving Size: 30 g

Ingredients

200 g	butter
200 g	Sugar

2 pieces	Eggs
30 ml	Lemon juice
2 tsp	Lemon Zest
300 g	Flour
2 tsp	Baking Powder
0.5 tsp	Salt
50 g	powdered sugar

Directions

Step 1

Preheating

Preheat the oven to 350°F (175°C).

Prep Time: 5 mins

Cook Time: 0 mins

Step 2

Mixing

In a mixing bowl, cream together the butter and sugar until light and fluffy.

Prep Time: 5 mins

Cook Time: 0 mins

Step 3

Mixing

Add the eggs, lemon juice, and lemon zest to the bowl and mix well.

Prep Time: 3 mins

Cook Time: 0 mins

Step 4

Whisking

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

Prep Time: 2 mins

Cook Time: 0 mins

Step 5

Mixing

Gradually add the dry ingredients to the wet ingredients and mix until just combined.

Prep Time: 3 mins

Cook Time: 0 mins

Step 6

Baking

Drop spoonfuls of dough onto a greased baking sheet.

Prep Time: 2 mins

Cook Time: 12 mins

Step 7

Baking

Bake for 12 minutes or until the edges are lightly golden.

Prep Time: 0 mins

Cook Time: 12 mins

Step 8

Cooling

Remove from the oven and let cool on the baking sheet for 5 minutes.

Prep Time: 0 mins

Cook Time: 5 mins

Step 9

Cooling

Transfer the cookies to a wire rack to cool completely.

Prep Time: 0 mins

Cook Time: 0 mins

Step 10

Sprinkling

Dust the cooled cookies with powdered sugar before serving.

Prep Time: 0 mins

Cook Time: 0 mins

Nutrition Facts

Calories: 150 kcal

Fat: 12 g

Protein: 2 g

Carbohydrates: 20 g

Nutrition Facts

Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	2 g	11.76%	11.76%

Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	20 g	36.36%	40%
Fibers	1 g	2.63%	4%
Sugars	10 g	N/A	N/A
Lactose	0 g	N/A	N/A

Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	5 g	N/A	N/A
Saturated Fat	8 g	36.36%	47.06%
Fat	12 g	42.86%	48%
Cholesterol	40 mg	N/A	N/A

Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	100 iu	11.11%	14.29%
Vitamin C	10 mg	11.11%	13.33%
Vitamin B6	0 mg	0%	0%
Vitamin B12	0 mcg	0%	0%
Vitamin E	2 mg	13.33%	13.33%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin D	0 mcg	0%	0%

Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	100 mg	4.35%	4.35%
Calcium	20 mg	2%	2%
Iron	1 mg	12.5%	5.56%
Potassium	50 mg	1.47%	1.92%
Zinc	1 mg	9.09%	12.5%
Selenium	2 mcg	3.64%	3.64%

Recipe Attributes

Events

Christmas Easter New Year Back to School Picnic

Cuisines

Italian American

Course

Side Dishes Desserts Breads Snacks

Cultural

Ramadan Halloween

Cost

Under \$10

Demographics

Senior Friendly

Teen Friendly

Allergy Friendly

Diet

MIND Diet (Mediterranean-DASH Diet Intervention for Neurodegenerative Delay)

Vegan Diet

Raw Food Diet

Meal Type

Brunch

Snack

Supper

Difficulty Level

Easy

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