



YIELD: 3 DOZEN

### Orange, Lemon, and Lime Citrus Cookies

**Orange, Lemon and Lime Citrus Cookies** - chewy, sweet cookies with citrus zest and rolled in sugar



#### Ingredients

- 3/4 cup unsalted butter, softened
- 1 1/2 cup granulated sugar, divided
- 1 egg
- 2 cup all purpose flour
- 1 1/2 tsp baking powder
- 1/2 tsp baking soda
- 1 orange, zested
- 1 lemon, zested
- 1 lime, zested

#### Instructions

In a small bowl, zest all the citrus. Remove about 2 tsp of zest and place in a separate bowl. Add 1/2 cup granulated sugar to the 2 tsp of zest. Combine with a fork and set aside.

In a mixing bowl, add butter and remaining 1 cup sugar. Beat for 1-2 minutes. Add egg and beat until combined. Add flour, baking powder and baking soda. Beat until combined. Slowly add in zest.

Line a baking sheet with parchment paper. Roll cookies into 3/4 inch balls. Then roll them in the sugar/zest mixture, coating generously. Place ball on cookie sheet and repeat. Using a flat bottom of a cup, press the ball slightly to form a disc. Repeat for all balls. I then pressed a little extra sugar on the tops of the cookies at this point (totally optional). Bake in a 350 degree oven for 10-12 minutes. Remove and cool on wire rack.

Store in a covered container for up to a week. ENJOY!

© amee @ shugarysweets  
<https://www.shugarysweets.com/orange-lemon-and-lime-citrus-cookies/>

CATEGORY: Cookies

