



♥ recipes worth sharing

Lemon MELTAWAYS ♥

These soft and buttery lemon meltaways are light, delicate, and packed with bright lemon flavor. With their tender texture and sweet lemon frosting, they practically melt in your mouth. They're the perfect homemade cookie for holidays, family gatherings, baby showers, or anytime you want something sweet, cheerful, and refreshing. ♥



PREP TIME
15 min



COOK TIME
8–12 min



TEMPERATURE
350°F



YIELD
60 cookies

INGREDIENTS

Cookies

- ¾ cup butter, softened
- ⅓ cup confectioners' sugar
- 1 teaspoon lemon juice
- 1¼ cups all-purpose flour
- ½ cup cornstarch

Frosting

- ¼ cup butter, softened
- ¾ cup confectioners' sugar
- 1 teaspoon grated lemon zest
- 1 teaspoon lemon juice
- 1–3 drops yellow food coloring, optional



RHINO TIP

Chilling the dough before slicing helps the cookies hold their shape and gives them their signature tender meltaway texture.

STEP-BY-STEP INSTRUCTIONS



- 1 Cream the butter and sugar.**
In a large mixing bowl, beat the butter and confectioners' sugar until smooth and creamy. Mix in the lemon juice.



- 2 Add the dry ingredients.**
In a separate bowl, whisk together the flour and cornstarch. Gradually add the dry ingredients to the butter mixture and mix until a soft dough forms.



- 3 Chill the dough.**
Divide the dough in half and shape each portion into an 8-inch roll. Wrap tightly in plastic wrap and refrigerate for about 2 hours, or until firm.



- 4 Slice and arrange.**
Preheat the oven to 350°F. Slice the chilled dough into ¼-inch rounds and place them about 2 inches apart on ungreased baking sheets.



- 5 Bake and cool.**
Bake for 8–12 minutes, or until the cookies are set and lightly firm. Allow them to cool completely on wire racks.



- 6 Frost the cookies.**
For the frosting, beat the butter and confectioners' sugar until smooth. Mix in the lemon zest, lemon juice, and optional yellow food coloring. Spread frosting over the cooled cookies.

TIPS & VARIATIONS

♥ Fresh lemon juice and zest give the brightest flavor.

♥ Store the cookies in a single layer until the frosting sets completely.

♥ These cookies freeze well before frosting.

♥ Add extra lemon zest for an even stronger citrus flavor.

♥ A small offset spatula makes frosting the cookies easier and cleaner.

Family favorites, one recipe at a time.

