



Servings	Prep time	Cooking time
30 pieces	15 minutes	25 minutes

[SHARE](#)

[PIN](#)

[TWEET](#)

Ingredients

- 1 cup (115gr) **powdered sugar**
- 1 cup / 250ml **olive oil**

- zest from **a lemon**
- ⅓ cup **lemon juice**
- 3 ½ cups / 465gr **all-purpose flour**
- 2 teaspoons **baking powder**

Equipment

- [Baking Tray](#) (paid link)
- [Zester](#) (paid link)

Instructions

1. Add the powdered sugar and olive oil to a bowl. Whisk until the sugar has dissolved.
2. Add the lemon zest, lemon juice and vanilla extract. Whisk until all combined.
3. Add the flour and baking powder to the bowl. With a spatula or your hands, gently mix until the flour is incorporated.
4. Take a small piece of dough, about 30gr / 1oz and shape it into a circle or braid.
5. Place the cookies on a lined baking tray.
6. Bake for 20-25 minutes in a preheated oven to 180°C/350°F until light brown. Let them rest for 5-10 minutes before removing them from the baking tray.

Notes

This recipe yields 28-30 cookies depending on the size.

- Leave some space between them in the baking tray as they tend to puff up a little bit.
- After taking them out of the oven, let them rest for a bit as they will be very soft and break.

Storage

Keep the Greek lemon cookies in an airtight container for up to two weeks.

Nutrition Info (per serving)

Calories: 143kcal | **Carbohydrates:** 16g | **Protein:** 2g | **Cholesterol:** 0mg | **Fat:** 8g | **Saturated Fat:** 1g |

Polyunsaturated Fat: 1g | **Monounsaturated Fat:** 5g | **Fiber:** 0g | **Sodium:** 33mg | **Potassium:** 20mg | **Sugar:** 4g

I am not a nutritionist. The nutrition information has been calculated using an on-line calculator, and is intended for information and guidance purposes only. If the nutrition information is important to you, you should consider calculating it yourself, using your preferred tool.



Tried this recipe?

Mention [@mamazilla.moodforfood](#) or tag [#mamazillamoodforfood](#) on Instagram!