



♥ RECIPE

Lemon Cookie Cake

Author: Lindsay *Prep Time:* 20 minutes *Cook Time:* 21 minutes

Total Time: 41 minutes *Yield:* 12-15 Slices *Category:* Dessert

Method: Oven *Cuisine:* American

Description

This **Lemon Cookie Cake** is soft and chewy with a lovely light lemon flavor! Topped with a lemon buttercream, this is the perfect summer dessert!

Ingredients

LEMON COOKIE CAKE

- 3/4 cup salted butter, room temperature
- 1 cup sugar
- 1 egg
- 1/2 tsp vanilla extract
- 3 tbsp lemon juice*
- 1 tsp lemon zest
- 2 1/4 cups all purpose flour
- 1 tsp baking soda
- 1/2–3/4 cup white chocolate chips

ICING

- 3/4 cup butter
- 3 cups powdered sugar
- 1 tsp finely grated lemon zest
- 2 tbsp lemon juice*

* You'll need a total of 3-4 lemons

Instructions

LEMON COOKIE CAKE:

- 1 Preheat oven to 350 degrees and prepare a 9 or 10 inch cake pan by placing parchment paper in the bottom of the pan and spraying the sides with a non stick spray.
- 2 Cream butter and sugar together until light and fluffy, about 3-4 minutes.
- 3 Mix in egg, vanilla extract, lemon juice and lemon zest.
- 4 With the mixer on low speed, add flour and baking soda.
- 5 Stir in white chocolate chips.
- 6 Spread the dough evenly into the cake pan. Bake for 21-23 minutes or until the edges are lightly golden. The center may still look a little undercooked but it will firm up and continue cooking as it cools.
- 7 Remove from oven and allow to cool until almost completely cool in the cake pan, then transfer to cooling rack.

ICING:

- 1 Beat the butter until smooth.
- 2 Slowly add 3 cups of powdered sugar. Mix until combined.
- 3 Add the lemon juice and lemon zest and mix until smooth.
- 4 Ice cooled cookie cake.

Nutrition

Serving Size: 1 Slice **Calories:** 413 **Sugar:** 38.1 g **Sodium:** 171.5 mg **Fat:** 21.7 g

Carbohydrates: 53.1 g **Protein:** 3.1 g **Cholesterol:** 63 mg

Find it online: <https://www.lifeloveandsugar.com/lemon-cookie-cake/>