

Awesome Flavor - From Brianna

# Lemon Bar Cookie Cups Recipe

These tasty cookie cups are perfect for parties and showers! All the goodness of a lemon bar in one tasty cookie cup!



Prep Time 40 mins	Cook Time 15 mins	Total Time 55 mins
----------------------	----------------------	-----------------------

Course: Dessert Cuisine: American

★★★★★  
5 from 4 votes

Keyword: Lemon bar cookie cups, lemon bars, lemon cookies, lemon dessert Servings: 24

Calories: 235kcal

## Equipment

- Mini Muffin Tin
- Small Mixing Bowl
- Large Mixing Bowl
- Mixing Bowl

1 batch  
made 48  
(2 mini muffin pans)

2 batches = 123  
(5 pans + 3)

## Ingredients

### Cookies

- 2¾ cups flour
- 1 teaspoon baking soda
- ½ teaspoon baking powder
- 1 cup butter softened
- 1¼ cups sugar
- 1 egg
- 1 teaspoon vanilla

\* Once baked-n-  
thumb impression done -  
can be removed so  
pan can be re-used \*

### Lemon Curd Filling

- 6 Tablespoons butter softened
- 1 cup sugar
- 4 eggs divided
- ⅔ cup lemon juice

### Topping

- 1 lemon zest (didn't do)
- 2 Tablespoons powdered sugar for garnish - (didn't do)

1 batch of  
curd per  
double batch  
of cookie

## Instructions

1. Preheat oven to 375 degrees F.
2. Spray a mini muffin tin with nonstick cooking spray. paper towel w/ butter
3. In a small mixing bowl, combine flour, baking soda, and baking powder; set aside.
4. In a large mixing bowl, cream together butter and sugar until fluffy.

} mixed all together @  
one time

5. Beat in egg and vanilla.
6. Gradually beat in dry ingredients until combined.
7. Roll into 1" sized balls and place in muffin tin.
8. Bake for 8-10 minutes or until golden brown. (9 minutes)
9. Press the insides of the cookies down with the backside of a spoon to make an indent for filling; let cool. (John used his thumb + index finger after cooling for 2 minutes)
10. To make the filling, cream together 6 Tablespoons softened butter with 1 cup sugar. (Melt butter in pan - add sugar - egg - then lemon)
11. Mix in 2 eggs and just the yolks from the other 2 eggs, and beat until well combined.
12. Add lemon juice and mix until combined, there will still be some lumps.
13. Pour filling mixture into a saucepan over medium heat.
14. Whisk constantly for 5 minutes, or until smooth and thickened. (about 6 minutes) Whisk
15. Remove lemon curd from heat and let cool for 2-3 minutes.
16. Carefully spoon a teaspoon of lemon curd into each cookie cup.
17. Top cookie cups with lemon zest of one lemon, and place in fridge for 30 minutes, or until lemon curd has set up. - I placed in cold garage -
18. Remove cookie cups from pan using a butter knife and sprinkle with powdered sugar before serving.

### Notes

- Lemon zest is optional but it give this dessert great flavor

### Nutrition

Calories: 235kcal | Carbohydrates: 31g | Protein: 3g | Fat: 12g | Saturated Fat: 7g | Trans Fat: 1g |  
 Cholesterol: 62mg | Sodium: 161mg | Potassium: 39mg | Fiber: 1g | Sugar: 20g | Vitamin A: 374IU |  
 Vitamin C: 3mg | Calcium: 16mg | Iron: 1mg