

Lemon-Turmeric Crinkle Cookies

By Eric Kim

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Total Time 1¼ hours

Prep Time 5 minutes

Cook Time 35 minutes, plus 35 minutes' chilling and cooling

Rating ★★★★★ (1,361)



Julia Gartland for The New York Times. Food Stylist: Samantha Seneviratne. Prop Stylist: Megan Hedgpeth.

Delivering warmth from turmeric and brightness from lemon zest, these golden crinkled cookies feel (and look) like sunbeams breaking through clouds. Imagine powdered doughnuts run through with Fruit Loops cereal milk on a Saturday morning. In fact, these soft, crisp-edged cookies are lovely for breakfast, but don't restrict their bright, sunny disposition to a specific time of day: Pair them with a glass of milk or cup of herbal tea, whether as an afternoon pick-me-up or a not-too-sweet finish to any meal.

INGREDIENTS

Yield: 18 cookies

3 tablespoons olive oil

½ teaspoon ground turmeric

¾ cup/150 grams granulated sugar

2 tablespoons lemon zest (from about 2 lemons)

4 ounces cream cheese, at room temperature

1 large egg, at room temperature

1 teaspoon vanilla or almond extract

¾ teaspoon baking soda

½ teaspoon coarse kosher salt or fine salt

1½ cups/192 grams all-purpose flour

¾ cup/92 grams powdered sugar, for coating

PREPARATION

Step 1

In a large bowl, whisk together oil and turmeric until combined. Let sit for about 30 seconds to let turmeric dissolve. Add sugar, lemon zest, cream cheese, egg and vanilla. Vigorously whisk to combine and aerate the mixture, about 1 minute.

Step 2

Whisk in baking soda and salt. Add flour, then switch to a rubber spatula and stir to combine. Cover and refrigerate dough until hard enough to scoop, about 30 minutes and up to 24 hours.

Step 3

Heat the oven to 350 degrees and line a couple of baking sheets with parchment. Using a 1½-tablespoon cookie scoop (or two spoons) and working one at a time, scoop out 1½-inch/29-gram rounds and coat them in powdered sugar. Place them a couple of inches apart on the baking sheets and bake until crinkled and no longer wet-looking on top, 15 to 17 minutes. Let cool completely on the pan before eating.

TIPS

To make ahead, prepare cookies up through Step 2, then scoop out 1½-tablespoon rounds and set them in a single layer in a resealable container. Freeze the dough, covered, for up to 1 month. When ready to bake, coat frozen dough balls in powdered sugar and bake, adding 1 to 2 minutes as needed.

When measuring flour, be sure to scoop it into the measuring cup, then level it using the back of a butter knife.

Private Notes

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