Lemon Desserts

BY AIMEE BERRETT
What is better than the refreshing taste of lemon mixed with the deliciousness and sweetness of dessert? Nothing!

At LMLD we absolutely love lemon dishes, so we thought we would put together some of our favorite lemon dessert recipes all in one place!

All of our recipes are thoroughly tested by me (and even more deeply tested by my three children and my husband!) so I can confidently say that you will love every recipe you try in this book.

I hope you enjoy this book and, as always, feel free to reach out to me to let me know how much you love it (or how we can make it even better!)

With lots of love,

Aimee
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Preheat the oven to 350 degrees Fahrenheit. Grease an 8x4 inch loaf pan with nonstick spray.

1. Stir together the flour, baking powder, and salt in a medium sized bowl. Set aside.
2. In a large bowl, cream the butter until smooth. Add in the sugar and continue mixing for 2 to 3 minutes, until light and fluffy. Scrape the bottom and sides of the bowl occasionally as it mixes.
3. Add in the eggs, one at a time, while mixing on low.
4. Add in the lemon juice, lemon zest, lemon extract, and vanilla extract. Stir till just combined.
5. Add in half the dry ingredients, and mix slowly. Stir until just combined.
6. Add in half of the buttermilk, and slowly mix it in to the mixture until just mixed.
7. Repeat with the remaining flour mixture, and buttermilk, until it’s all combined.
8. Spoon the batter into the prepared baking pan and smooth the top evenly with a rubber spatula.
9. Bake for about 55-65 minutes until a toothpick can be inserted and comes out clean. Add aluminum foil over the top of the loaf pan after about 30 minutes. (The loaf can take a long time to bake, so don’t worry if it takes longer than recommended)
10. Remove from the oven and place on a wire rack to cool. Let the loaf cool in the loaf pan for 1 hour, then carefully remove to continue cooling on the wire rack.

**GLAZE DIRECTIONS**

1. When the loaf is completely cooled, whisk together the ingredients for your glaze.
2. Add more powdered sugar if the glaze seems too thin.
3. Pour glaze over the cake and let the glaze set completely before slicing and serving for nice clean slices. (You can also pour the glaze over after your first hour of cooling, and serve the loaf warm, if you’re okay with slices and glaze being messier)
4. Slice and serve.
**Lemon Icebox Cake**

**READY IN 4 HR 15 MIN SERVES 15**

This lemon icebox cake is the perfect refreshing summer dessert. It’s a no bake dessert, that is bursting with the flavor of fresh lemon throughout.

**DIRECTIONS**

1. Place a layer of graham crackers, into the bottom of a 9x13 pan. Set the graham crackers side by side to cover the whole bottom of the pan. Break graham cracker pieces as needed to fill the whole pan.
2. Stir together your dry pudding mix and milk in a large bowl for about 2 minutes till it starts to thicken.
3. Fold in the lemon zest and 1/2 cup of the cool whip until mixed throughout. Set aside.
4. Carefully spread half of the pudding mixture over the top of the graham crackers. Spread evenly to the edges.
5. Place another layer of graham crackers to cover the pudding completely and go to the edges of the pan.
6. Spread the remaining pudding over the top of the graham crackers, evenly to the edges.
7. Add final layer of graham crackers, placed evenly over the pudding.
8. Spread remaining cool whip over the top of the final layer of graham crackers, evenly to the edges.
9. Cover the cake with plastic wrap and set in the fridge for 4 hours, up to overnight.
10. **Or place ice box cake in the freezer. Remove from freezer and allow to come to room temperature for about 15 minutes before serving.**
11. Slice and serve.

**TIPS**

I like topping each slice with a couple fresh berries, for a little burst of berry, as well as I love the color the fresh berries add to the cake. I also like a little lemon zest on top. It makes the cake extra pretty.

**INGREDIENTS**

- 2 3.5oz instant lemon pudding mix (dry, unprepared)
- 2 1/2 cups milk
- 1 TBS lemon zest
- 8 oz cool whip (thawed, divided)
- 3 1/2 sleeves graham crackers
**Lemonade Sorbet**

**INGREDIENTS**
- 2 cups water (divided)
- 1 cup granulated sugar
- 1 cup lemon juice (fresh squeezed)
- 1 TBS lemon zest

**SERVES** 6

**READY IN** 40 MIN

This lemon sorbet is the most refreshing dessert. It’s only 4 ingredients, and so easy to make for a sweet, and tart summer dessert.

**DIRECTIONS**

1. In a medium sized pot add 1 cup water and sugar, and heat it over medium. Heat it, stirring regularly until the sugar is dissolved.
2. Add the remaining water, lemon juice, and lemon zest, and mix it well. Let it chill at room temperature, or in the fridge until cool.
3. Pour into prepared ice cream maker, and let it run according to the manufacture’s directions - about 25 to 30 minutes.
4. Enjoy immediately, or scoop into a 2 QT container and freeze for 6 hours, up to overnight to harden.
5. Store any leftover sorbet in covered container, for up to a week in the freezer for best quality. Let sit at room temperature for about 15 minutes before scooping and serving.

**TIPS**

If you don’t have a fancy ice cream maker you can still make this lemon sorbet. Pour the base into a freezer safe container and place it in the freezer. Remove the pan from the freezer every 30 minutes and stir it up as much as you can until the whole mixture is frozen. This will take about 2 to 3 hours total.

I prefer Meyer lemons for this sorbet as they are sweeter than other lemons, and are really juicy, so it will be easy to get enough lemon juice for the recipe.
**Lemon Cookies**

**READY IN 23 MIN**  
**SERVES 36**

These lemon cookies are soft and chewy cookies, with the perfect tangy and sweet lemon flavor in every single bite!

**DIRECTIONS**

1. Preheat the oven to 350 degrees Fahrenheit.
2. Cream together the butter and sugar in a large bowl for about two minutes until light and fluffy.
3. Add in the eggs, vanilla extract, lemon extract, lemon juice and lemon zest and stir together till combined. Add in the food coloring if using.
4. Add in the flour, baking powder, baking soda and salt. Stir till you have a nice soft dough.
5. Spread the powdered sugar onto a powdered plate.
6. Scoop the dough into 1 1/2 TBS sized scoops and roll into balls.
7. Roll the cookie balls into the powdered sugar and place onto a baking sheet lined with parchment or a liner.
8. Bake in preheated oven for 8-10 minutes until the cookies are set and the top is no longer shiny. They may look a little under done.
9. Allow cookies to cool on cookie sheet for 5 minutes then remove to a cooling rack to continue cooling.

**TIPS**

You can also freeze the cookie dough. Prepare the dough up through rolling the cookie dough in powdered sugar, but instead of baking the cookies, place the dough balls all on a cookie sheet and freeze for about 1 hour until they’re nice and hard. Then you can seal them in a freezer safe bag, vacuum sealed bag, or other air tight container to store for about 3 months.

When you’re ready to bake the frozen cookie dough balls place them on a baking sheet and allow them to sit at room temperature while you preheat the oven. Then bake them up as usual. The cookies may need 1 to 2 minutes extra to bake when frozen.

**INGREDIENTS**

1 cup butter (softened)  
1 1/2 cups white sugar  
2 large eggs  
1 tsp vanilla extract  
1 tsp lemon extract  
2 TBS fresh lemon juice  
1 TBS lemon zest  
4-5 drops yellow food coloring (optional)  
1 tsp baking powder  
1/2 tsp baking soda  
1/2 tsp salt  
3 cups flour (scoop and level to measure)  
1/2 cup powdered sugar
Lemon Meringue Pie
READY IN 40 MINS SERVES 16

This Lemon meringue pie is the best with a sweet and tart lemon custard filling topped with the best fluffy lightly browned meringue.

DIRECTIONS

1. For the Pie Crust:
   a. Prebake the pie crust in an 8 inch pie pan according to box directions. (Or your own homemade crust)

2. For the Lemon Custard Filling:
   a. In a small bowl add 3 egg yolks and 2 TBS milk, beat with a fork
   b. In a bowl or large cup, whisk cornstarch with 3 TBS cold water until no clumps remain.
   c. In a medium pot, add 1 cup sugar, 1 1/4 cup water, and butter. Cook over medium heat, stirring with a whisk constantly, until sugar is dissolved
   d. Slowly pour cornstarch mixture (you may have to whisk the cornstarch again to liquefy) into pot, whisking constantly. Cook until clear and thickened (may take 4 to 8 minutes)
   e. Slowly pour lemon juice into pot, whisk constantly and cook for 2 more minutes
   f. Pour egg yolks and milk slowly into pot, whisking constantly. Bring to a boil and then remove from heat
   g. Cool slightly then pour into cooled baked 8 inch pie crust, spread to fill pie crust.

3. For the Meringue:
   a. Preheat oven to 350 degrees
   b. Beat 3 egg whites until stiff, and holds a peak, but not till it's dry.
   c. Add the 8 TBS of sugar, 1 TBS at a time. Make sure the sugar is fully dissolved.
   d. Add 1 tsp of lemon juice and beat for another 15 to 30 seconds
   e. Spread meringue over the top of the lemon custard, all the way to the crust, swirl a little to make peaks.
   f. Bake at 350 degrees for 10 to 15 minutes, until peaks are browned slightly.
   g. Remove from oven, and cool completely before serving.

INGREDIENTS

For the Lemon Custard Filling:
1 cup white sugar
1 1/4 cup water
1 TBS butter (chopped into quarters)
1/4 cup cornstarch
3 TBS cold water
6 TBS lemon juice (fresh squeezed preferred)
3 egg yolks
2 TBS milk

For the Meringue:
4 egg whites
8 TBS white sugar
1 tsp lemon juice

Pie Crust:
1 8 inch baked pie crust (cooled)
1. **For the Lemon Cake**
   a. Preheat the oven to 325 degrees Fahrenheit. Spray a standard sized 10 inch bundt pan with nonstick spray, making sure to get into all the corners and crevices.
   b. In a medium sized bowl, add the flour, baking soda, and salt, and whisk them together. Set it aside.
   c. Add the butter and sugar to a stand mixer with a paddle attachment (or use a large bowl with a hand mixer) and mix them together until light and fluffy. Make sure to scrape down the sides.
   d. Add the eggs one at a time, stirring them in fully before adding the next one.
   e. Add in the lemon zest, lemon juice, and vanilla and mix to combine. Scrape down the bottom and sides of the bowl.
   f. Add in half the flour mixture, and mix until just combined. Then add in half the sour cream, mix it in. Then repeat with the rest of the flour, then sour cream. Make sure to scrape the bowl with a rubber spatula to get everything included.
   g. Add in the food coloring and mix it in well to your desired color, with no streaks. Set the batter aside.

2. **For the Cream Cheese Filling**
   a. In another medium bowl, whip the cream cheese until nice and smooth with a hand mixer, or stand mixer.
   b. Add the sugar and stir until combined.
   c. Add in the egg, lemon zest, and vanilla extract and mix it until it’s smooth and combined.
   d. Pour about half of the cake batter into the prepared bundt pan.
   e. Spoon the cream cheese filling over the top of the cake batter, keeping it away from the edges and middle of the pan.
   f. Add the remaining cake batter to the top, and smooth out the top evenly.
   g. Bake the cake for 60 to 75 minutes, or until a toothpick comes out clean. A few moist crumbs are okay.
   h. Let the cake cool in the pan for 10 minutes, then invert it onto a wire rack to cool completely.

3. **For the Glaze**
   a. When the cake is cool, make the glaze by whisking together the powdered sugar and milk in a medium sized bowl until smooth. Start with 4 TBS of milk and add more if needed. The glaze should be thick, but pourable.
   b. Place the cake onto a cake stand, or serving plate. Pour the glaze evenly over the cake.
   c. Let the glaze sit for about 30 minutes until it is set.
   d. Slice it into slices and enjoy.

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**INGREDIENTS**

**For the Lemon Cake:**
- 3 cups all purpose flour
- 3/4 tsp baking soda
- 1/2 tsp salt
- 1 cup unsalted butter (softened)
- 2 1/4 cups granulated sugar
- 3 large eggs
- 1 TBS lemon zest
- 2 TBS lemon juice (fresh squeezed)
- 2 tsp vanilla extract
- 1 cup sour cream (room temperature)
- yellow food coloring

**For the Cream Cheese Filling:**
- 8 oz cream cheese (softened)
- 1/2 cup granulated sugar
- 1 large egg
- 1 TBS lemon zest
- 1 tsp vanilla extract

**For the Glaze:**
- 2 cups powdered sugar
- 4-5 TBS whole milk
**Lemon Cheesecake Bars**

**READY IN 2 HR 30 MIN**  **SERVES 16**

These lemon cheesecake bars are a tangy, and sweet treat. With a buttery graham cracker crust, and a creamy lemon cheesecake, topped with whipped cream. They’re perfect for a spring or summer dessert.

**DIRECTIONS**

1. **For the Crust**
   a. Preheat your oven to 350 degrees Fahrenheit. Press aluminum foil into a 9 inch square pan, and spray it lightly with nonstick spray.
   b. Crush your graham crackers using a food processor (or in a ziplock bag and pound with a mallet or rolling pin) till a fine crumb is formed.
   c. In a small bowl, combine your graham cracker crumbs, sugar, and butter. Stir together till the mixture is like wet sand.
   d. Press the graham cracker crumbs into the prepared baking pan.
   e. Bake in the preheated oven for 5 minutes.
   f. Allow to cool, while preparing the filling.

2. **For the Lemon Cheesecake**
   a. In a large bowl, beat your cream cheese until smooth, for about 1 minute (a stand mixer, or hand mixer works great).
   b. Add in the egg, flour, lemon juice, lemon zest and sugar. (Add 1 to 2 drops of yellow food coloring if you want yellow colored bars).
   c. Mix for 2-3 minutes until mixture is completely smooth.
   d. Pour mixture over crust and bake in oven for about 25-30 minutes until the middle inch or two is no longer jiggly.
   e. Allow to set at room temperature for 30 minutes. Cover and place in fridge for 3 hours, or overnight before slicing and serving.
   f. Top with whipped cream and fresh berries if desired.

**INGREDIENTS**

**For the Crust:**
- 8 graham cracker sheets (or 16 squares)
- 2 TBS sugar
- 3 TBS butter (melted)

**For the Lemon Cheesecake**
- Filling:
  - 16 oz cream cheese (softened)
  - 1 large egg
  - 1 TBS flour
  - 1/4 cup fresh lemon juice
  - 1 tsp lemon zest
  - 1/2 cup sugar
Lemon Cream Pie

**INGREDIENTS**

For the Graham Cracker Crust:
- 1 1/2 cups graham cracker crumbs (12 graham crackers)
- 2 TBS white granulated sugar
- 7 TBS butter (melted)

For the Lemon Cream Filling:
- 28 oz sweetened condensed milk (2 14oz cans)
- 4 large egg yolks
- 3/4 cup fresh squeezed lemon juice
- 2 tsp lemon zest

For the Whipped Cream Topping:
- 1 cup heavy whipping cream
- 3 TBS white granulated sugar
- 1/2 tsp vanilla extract

**DIRECTIONS**

1. For the Graham Cracker Crust:
   a. Preheat the oven to 350 degrees Fahrenheit.
   b. Crush your graham crackers into a fine crumb using a food processor, blender, or crushing them with a mallet in a ziplock bag.
   c. In a medium sized bowl, combine the graham cracker crumbs, sugar, and melted butter. Stir together till it's all mixed evenly.
   d. Pour the graham cracker crumbs into a 9 inch pie plate, then press them evenly around the bottom and up the sides of the pie dish.
   e. Bake in the preheated oven for 8-10 minutes, until it's just golden and starts to smell delicious.
   f. Remove from the oven and allow to cool while you make the filling.

2. For the Lemon Cream Filling:
   a. In a large bowl, add your sweetened condensed milk, egg yolks, lemon juice, and lemon zest. Beat it all together till it's nice and smooth. Scrape the bottom as needed.
   b. Pour the mixture into the pie crust.
   c. Bake the pie for 13-18 minutes until the pie is mostly set, it's okay if the middle is a little jiggly still.
   d. Remove the pie from the oven and let it cool to room temperature.
   e. Cover the pie with plastic wrap and refrigerate it until it's nice and chilled, at least three or four hours, up to overnight.

3. For the Whipped Cream Topping:
   a. In a medium sized bowl, add your heavy cream and beat it until stiff peaks are formed.
   b. Add in your sugar and vanilla and beat until they're mixed in.
   c. Spread the whipped cream over the top of the pie evenly over the top, or pipe it onto the edges of the pie.
   d. Slice and serve.

This lemon cream pie is silky, creamy, and so refreshing. It’s only 6 ingredients to make the pie, and is so easy to make. It’s the perfect summer time dessert!
**Lemon Poppy Seed Muffins**

**READY IN 26 MINS  SERVES 12**

These lemon poppy seed muffins taste just like you’d get from a bakery, with a tender, moist, lemon muffin, topped with the best tangy lemon glaze.

### INGREDIENTS

**For Muffins:**
- 2 cups flour
- 2 tsp baking powder
- 1/2 tsp salt
- 1/2 cup butter (melted, and cooled)
- 3/4 cup sugar
- 2 eggs
- 1/2 tsp vanilla extract
- 1/2 cup plain greek yogurt
- 1/4 cup milk
- 1 TBS lemon zest
- 2 TBS fresh lemon juice
- 1 1/2 TBS poppy seeds

**For the Lemon Icing:**
- 1 cup powdered sugar
- 2 TBS fresh lemon juice

### DIRECTIONS

1. **For the Muffins:**
   - a. Preheat the oven to 375 degrees.
   - b. Combine flour, baking powder, and salt in a bowl and set aside.
   - c. Mix together your butter and your sugar for about 2 minutes till nice and creamed.
   - d. Add in your eggs and vanilla extract and stir until just combined.
   - e. Stir in the yogurt, milk, lemon zest, and lemon juice. Don't overmix. (The batter is thick)
   - f. Add in the dry ingredients and gently stir to blend.
   - g. Fold in the poppyseeds.
   - h. Scoop the batter into 12-14 muffin spots, sprayed with non stick spray, or filled with liners. Fill each about 3/4 full.
   - i. Bake for 16-20 minutes until the tops are golden and a toothpick comes out clean.
   - j. Allow to cool for about 5 minutes before removing the muffins to a cooling rack to cool completely.

2. **For the Lemon Icing:**
   - a. Sift the powdered sugar to get the icing extra smooth.
   - b. Stir in the lemon juice. Add more lemon juice if needed for the icing to be thin enough to drizzle over the tops of the muffins.
   - c. Enjoy!
Dissolve your yeast in the warm milk in a large mixing bowl. Allow to proof for about 5 minutes.

1. Add in the eggs, sugar, butter, salt, flour and zest and mix everything together.

2. When the dough begins pulling away from the edges of the bowl, knead it for about 5 minutes (with your hands or a dough hook).

3. Remove the dough from the bowl and spray it with nonstick spray. Return dough to the bowl and cover with a towel.

4. Allow to rise for about 45 minutes until the dough doubles in size.

5. Lightly flour the counter top and roll the dough out into a large rectangle about 1/4 in thick.

6. Preheat your oven to 400 degrees.

7. Mix together your lemon zest and sugar to make your lemon sugar, set aside.

8. Spread your melted butter evenly over the top of your dough.

9. Sprinkle the lemon sugar evenly of the top.

10. Spread blueberries evenly over the top of the dough.

11. Carefully roll the dough from the top edge to the bottom edge to form a long roll.

12. Cut into 1 1/2 in slices.

13. Lightly grease a 9x13in baking pan.

14. Place rolls into the pan and bake for 28-30 minutes until they are a light golden color.

15. Remove rolls from oven and allow to cool for about 5 minutes before covering in glaze.

16. Combine all the ingredients for your lemon glaze until you get a nice frosting consistency. Add more powdered sugar or milk if needed.

17. Apply glaze generously to the top of the rolls evenly and serve.
For the Cake:
1. Preheat the oven to 375 degrees Fahrenheit.
   a. Spray a jelly roll pan (15x10 inches) with nonstick spray.
   b. In a large bowl combine the flour, sugar, baking soda, salt, and lemon zest. Whisk together.
   c. Add your butter, water, and lemon juice to a saucepan and bring to a boil over medium high heat.
   d. Remove from heat and pour into the flour mixture. Stir until combined.
   e. Add in the eggs, sour cream, and vanilla extract and stir it all together.
   f. Pour the cake batter into the prepared pan.
   g. Bake the cake for 15-25 minutes, or until a toothpick inserted in the center comes out clean (a few crumbs are okay).
   h. Cool the pan for 20 minutes.

For the Frosting:
2. Add your butter and lemon juice to a medium saucepan and cook over low heat until the butter melts.
   a. Raise temperature to a medium heat and bring to a boil.
   b. Add the powdered sugar to a medium sized bowl.
   c. Pour the melted butter mixture over the powdered sugar, and whisk together till nice and smooth.
   d. Pour frosting over the warm cake.
   e. Allow to cool completely before slicing and serving.

Ingredients:
For the Cake:
- 2 cups flour
- 2 cups granulated sugar
- 1 tsp baking soda
- 1/2 tsp salt
- 2 TBS lemon zest
- 1 cup unsalted butter (2 cubes)
- 1/2 cup water
- 1/2 cup fresh squeezed lemon juice
- 2 Large Eggs
- 1/2 cup sour cream
- 1/2 tsp vanilla extract

For the Frosting:
- 1/2 cup unsalted butter (1 cube)
- 1/3 cup lemon juice
- 4 cups powdered sugar

This lemon sheet cake is a tangy, sweet, refreshing sheet cake, topped with an amazing lemon icing.

Directions:
1. For the Cake:
   a. Preheat the oven to 375 degrees Fahrenheit.
   b. Spray a jelly roll pan (15x10 inches) with nonstick spray.
   c. In a large bowl combine the flour, sugar, baking soda, salt, and lemon zest. Whisk together.
   d. Add your butter, water, and lemon juice to a saucepan and bring to a boil over medium high heat.
   e. Remove from heat and pour into the flour mixture. Stir until combined.
   f. Add in the eggs, sour cream, and vanilla extract and stir it all together.
   g. Pour the cake batter into the prepared pan.
   h. Bake the cake for 15-25 minutes, or until a toothpick inserted in the center comes out clean (a few crumbs are okay).
   i. Cool the pan for 20 minutes.

2. For the Frosting:
   a. Add your butter and lemon juice to a medium saucepan and cook over low heat until the butter melts.
   b. Raise temperature to a medium heat and bring to a boil.
   c. Add the powdered sugar to a medium sized bowl.
   d. Pour the melted butter mixture over the powdered sugar, and whisk together till nice and smooth.
   e. Pour frosting over the warm cake.
   f. Allow to cool completely before slicing and serving.

Tips:
The cake can also be made even more ahead of time as needed by wrapping the cake prior to icing it in plastic wrap, then in and freezing for up to 2 months. Let the cake come to room temperature overnight, and make the icing and top the cake with it about 1 hour before you’re ready to serve the cake.
Lemon Poke Cake

**READY IN 4 HOURS**  **SERVES 15**

This lemon poke cake is perfectly refreshing. Its filled with lemon curd and topped with creamy whipped cream for the perfect spring or summer dessert!

**DIRECTIONS**

1. Prepare cake mix and bake according to package directions.
2. Allow cake to cool for about 5 minutes, then poke all over with a wooden spoon, or fork.
3. Pour lemon curd evenly over the cake and spread evenly to try to fill all the holes.
4. Cover cake and put it in the fridge till cool.
5. Top cake with cool whip and spread evenly.
6. Place back in the fridge for another 4 hours, up to overnight.

**INGREDIENTS**

- 1 yellow cake mix
- eggs (oil/butter, and water as called for on cake mix box)
- 1 1/2 - 2 cups lemon curd
- 8 oz cool whip

**TIPS**

Oh my gosh, you guys, if you love lemon like I do then you will love this easy and delicious cake. This lemon poke cake starts with a cake mix for the cake base, its poked and filled with . You can use or you can buy a jar from the store. And then its covered all over with whipped cream to sweeten up the tanginess of the lemon curd.
I hope you enjoy these soup recipes as much as our friends and family do! Look for our other upcoming eBooks and recipes on our site, www.LMLD.org.