

# Lemon stars cookies

A Classic Sweet-and-Tangy Czech Christmas Treat



This Christmas cookie is perfect for those who love a sweet-and-tangy flavour, offering a refreshing contrast to the many rich, sweet treats typically enjoyed during the holidays. Just like filled walnut cookies or classic Linzer cookies, these lemon stars belong on the list of essential, irreplaceable Czech Christmas sweets.

## Ingredients

### Dough

- **370 g unsalted butter, softened – 13 oz**
- **250 g plain/all-purpose flour – 8.8 oz**
- **130 g powdered (icing) sugar – 4.6 oz**
- **3 egg yolks**
- **Finely grated zest and juice of 1 lemon** (preferably unwaxed/organic)



## For Assembling & Decorating

- **Lemon or orange marmalade**, ideally homemade from organic citrus
- **Lemon glaze** – see *Glazes* section
- **Candied lemon or orange pieces** (small diced cubes)



## Instructions

### Dough

#### 1. Prepare the Dough:

Combine all the dough ingredients, then knead into a smooth dough. On a lightly floured surface, roll the dough out into a sheet.

Use a star-shaped cutter to cut out cookies.  
(If you do not have a star cutter, glass-cut rounds will also work.)

Place the shapes immediately onto a baking tray lined with parchment paper.

#### Note:

When re-rolling the dough, try not to add too much extra flour. Although flour makes cutting easier, using too much will change the flavour and texture, making the cookies less soft, tender, and lemony.



If you added lemon zest (highly recommended), the raw cut shapes may look a bit “rough”, but this will be fully covered by the glaze later.



### 2. Bake:

Bake the cookies in a preheated oven at **180°C / 355°F (fan)** until *pale golden* or *very light blush pink*.

Do not worry if the shapes look a bit imperfect — the **less flour used**, the **better the flavour**, even if the cookies look a little rustic.



### 3. Fill with Marmalade

Once baked and cooled, sandwich the cookies together with **homemade lemon or orange marmalade**.



### 4. Dip in Lemon Glaze

Sift the powdered sugar twice, add lemon juice and hot water, and stir over very low heat at the edge of the stove. If the glaze is too thin, add a little more sugar; if too thick, add a bit of hot water. Pour it over the assembled and set cookies, or dip the cookies into the glaze and immediately place them on a sieve or metal rods above a baking tray to drain and set.



### 5. Decorate

Decorate the tops with a small piece of candied lemon or orange.



### Storage

Once fully set, store the cookies in a **paper box lined with baking parchment**.

Arrange on decorative plates for Christmas.



### In the picture:

In the centre are Brabant cakes decorated with walnut halves. On each side (left and right) are two rows of Ilsské cakes decorated with candied cherries and hazelnuts. Next to them are these **lemon stars**, and at the far end vanilla crescents.

In the bottom photo, from left to right: Linzer cookies, walnut cakes, more Linzer cookies, small lemon stars, mushroom cookies, more walnut cakes, and so on.



**In the picture from left to right:** Linzer cookies, walnut cakes, more Linzer cookies, small lemon stars, mushroom cookies, more walnut cakes, and so on.





