



How To Make No Junk Lemon Drop Cookies: Zesty, Easy & Delicious

These no-junk Lemon Drop Cookies are bright, zesty, and refreshingly simple. They deliver real lemon flavor without butter, oil, dairy, refined sugar, or flour—and without sacrificing texture or satisfaction. Almond flour keeps them tender, date sugar adds gentle sweetness, and fresh lemon juice and zest bring that unmistakable citrus punch.

If you're someone who loves lemon desserts that actually taste like lemon, these cookies deliver. They're easy to make, made with real ingredients, and proof that clean baking doesn't have to feel like a compromise.

Watch the YouTube demo [HERE](#) to see exactly how these come together and get a closer look at the texture and technique.

Ingredients

Dry Ingredients

1½ cups almond flour
½ cup date sugar
Zest of 2 lemons
1 tablespoon flaxseed meal
1 teaspoon baking powder
¼ teaspoon baking soda
2 tablespoons arrowroot powder
1/8 teaspoon sea salt

Wet Ingredients

¼ cup cashew butter
Juice of 2 lemons

Choose organic ingredients whenever possible.

Instructions

Preheat the oven to 350°F. Line a baking sheet with parchment paper and set aside.

In a small bowl, combine the date sugar and lemon zest. Toss gently to infuse the sugar with the lemon oils, then set aside.

Add all remaining dry ingredients to a large mixing bowl. Add the lemon sugar mixture and whisk until evenly combined.

Add the cashew butter and fresh lemon juice to the bowl and mix well until a cohesive dough forms.

Roll the dough into 12 balls and place them on the prepared baking sheet. Flatten each ball slightly, spacing cookies about 2 inches apart to prevent spreading into each other.

Bake for approximately 15 minutes, until the cookies are set and lightly golden.

Remove from the oven and let the cookies cool on the baking sheet for about 5 minutes, then transfer to a wire rack to cool completely.