



Crisp Little Lemon Cookies

READY IN



45 min.

SERVINGS



36

CALORIES



79 kcal

DESSERT

Ingredients

- 0.5 cup butter melted
- 1 cup rice cereal crisp
- 1 eggs
- 18.3 ounce lemon cake mix

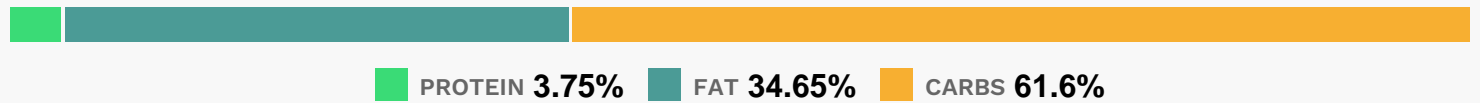
Equipment

- bowl
- baking sheet
- oven

Directions

- Preheat oven to 350 degrees F (175 degrees C).
- In a medium bowl, combine the cake mix and crispy rice cereal. Stir in the egg and melted butter until everything comes together.
- Roll into firm 1 inch balls and place them 2 inches apart on an unprepared cookie sheet.
- Bake for 10 to 12 minutes in the preheated oven. Cool for 1 minute on the baking sheets before removing to cool completely on wire racks.

Nutrition Facts



Properties

Glycemic Index:1.39, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:1.3178260935389%

Nutrients (% of daily need)

Calories: 79.23kcal (3.96%), Fat: 3.08g (4.73%), Saturated Fat: 1.89g (11.83%), Carbohydrates: 12.31g (4.1%), Net Carbohydrates: 12.13g (4.41%), Sugar: 6.23g (6.92%), Cholesterol: 11.33mg (3.78%), Sodium: 126.66mg (5.51%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.75g (1.5%), Phosphorus: 48.34mg (4.83%), Calcium: 31.81mg (3.18%), Folate: 11.24µg (2.81%), Vitamin B2: 0.04mg (2.43%), Vitamin B1: 0.04mg (2.41%), Iron: 0.34mg (1.87%), Vitamin B3: 0.35mg (1.77%), Vitamin A: 85.39IU (1.71%), Vitamin E: 0.22mg (1.46%), Manganese: 0.03mg (1.39%), Selenium: 0.89µg (1.27%)