

## Easy Lemon Cake Cookies with Icing

READY IN



45 min.

SERVINGS



24

CALORIES



131 kcal

DESSERT

### Ingredients

- 1 cup powdered sugar
- 2 eggs
- 18.3 ounce lemon cake mix
- 0.3 teaspoon lemon extract
- 1 tablespoon milk
- 0.3 cup vegetable oil

### Equipment

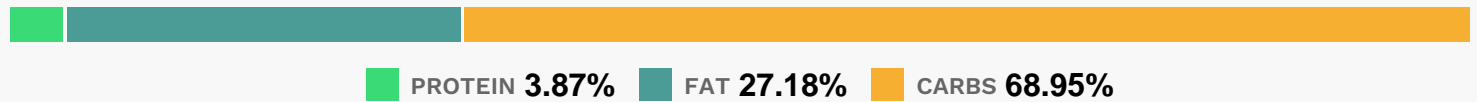
- baking sheet

- oven
- aluminum foil

## Directions

- Preheat oven to 350 degrees F (175 degrees C). Line baking sheets with foil.
- Mix together cake mix, eggs, and vegetable oil. Drop by rounded teaspoons onto baking sheets and bake for no more than 8 minutes. Do not overbake! Once all the cookies are done.
- Remove the foil. You have a no need to clean baking sheet.
- Mix together confectioners' sugar, lemon extract, and milk.
- Mix ingredients together (more or less to your desired liking). When the cookies are warm or completely cooled, place as much icing on them as you like!

## Nutrition Facts



## Properties

Glycemic Index:1.58, Glycemic Load:0.01, Inflammation Score:-1, Nutrition Score:2.23260866818222%

## Nutrients (% of daily need)

Calories: 131.17kcal (6.56%), Fat: 4g (6.15%), Saturated Fat: 0.94g (5.86%), Carbohydrates: 22.81g (7.6%), Net Carbohydrates: 22.55g (8.2%), Sugar: 14.27g (15.85%), Cholesterol: 13.72mg (4.57%), Sodium: 162.48mg (7.06%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.28g (2.56%), Phosphorus: 74.72mg (7.47%), Vitamin K: 6.21µg (5.91%), Calcium: 48.36mg (4.84%), Folate: 16.38µg (4.1%), Vitamin B2: 0.07mg (4.02%), Vitamin B1: 0.05mg (3.44%), Vitamin E: 0.48mg (3.23%), Iron: 0.52mg (2.87%), Selenium: 1.81µg (2.59%), Vitamin B3: 0.5mg (2.51%), Manganese: 0.04mg (2.12%), Vitamin B5: 0.14mg (1.37%), Vitamin B6: 0.02mg (1.16%), Fiber: 0.26g (1.03%)