



Holiday Lime Cooler Cookies (Cookie Exchange Quantity)

 Dairy Free

READY IN



115 min.

SERVINGS



72

CALORIES



85 kcal

DESSERT

Ingredients

- 2 cups butter softened
- 1 cup powdered sugar
- 3.5 cups flour all-purpose
- 0.5 cup cornstarch
- 2 tablespoons lime zest grated
- 1 teaspoon vanilla
- 1 serving granulated sugar

- 1 cup powdered sugar
- 2 tablespoons juice of lime
- 1.4 oz decorating gel green

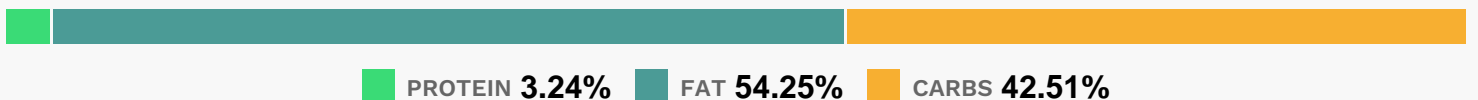
Equipment

- bowl
- baking sheet
- oven
- wire rack
- hand mixer
- toothpicks

Directions

- Heat oven to 350°F. In large bowl, beat butter and 1 cup powdered sugar with electric mixer on medium speed, or mix with spoon. Stir in flour, cornstarch, lime peel and vanilla until well blended.
- Shape dough into 3/4-inch balls.
- Place about 2 inches apart on ungreased cookie sheet. Press bottom of glass into dough to grease, then dip into granulated sugar; press on dough balls until 1/4 inch thick.
- Bake 9 to 11 minutes or until edges are light golden brown.
- Remove from cookie sheet to wire rack. Cool completely, about 30 minutes.
- In small bowl, stir together 1 cup powdered sugar and the lime juice. Stir in additional juice if necessary.
- Spread glaze over cookies. Squeeze drops of decorating gel on glazed cookies; drag toothpick through gel for marbled design.

Nutrition Facts



Properties

Glycemic Index:2.46, Glycemic Load:3.48, Inflammation Score:-2, Nutrition Score:1.1543478202885%

Flavonoids

Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg Hesperetin: 0.11mg, Hesperetin: 0.11mg, Hesperetin: 0.11mg, Hesperetin: 0.11mg Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg

Nutrients (% of daily need)

Calories: 84.76kcal (4.24%), Fat: 5.14g (7.9%), Saturated Fat: 1.06g (6.64%), Carbohydrates: 9.06g (3.02%), Net Carbohydrates: 8.88g (3.23%), Sugar: 3.46g (3.84%), Cholesterol: 0mg (0%), Sodium: 59.75mg (2.6%), Alcohol: 0.02g (100%), Alcohol %: 0.14% (100%), Protein: 0.69g (1.38%), Vitamin A: 225.84IU (4.52%), Vitamin B1: 0.05mg (3.23%), Selenium: 2.11µg (3.01%), Folate: 11.24µg (2.81%), Manganese: 0.04mg (2.11%), Vitamin B2: 0.03mg (1.95%), Vitamin B3: 0.36mg (1.81%), Iron: 0.29mg (1.61%), Vitamin E: 0.2mg (1.34%)