



Italian Lemon Drop Cookies

READY IN



50 min.

SERVINGS



24

CALORIES



121 kcal

DESSERT

Ingredients

- ☐ 2 cups pillsbury best® all purpose flour
- ☐ 1 tablespoon double-acting baking powder
- ☐ 1 large eggs beaten
- ☐ 1 teaspoon lemon extract
- ☐ 0.3 cup warm milk
- ☐ 0.5 cup milk
- ☐ 2 cups powdered sugar
- ☐ 0.3 cup sugar
- ☐ 0.3 cup baking sticks all-vegetable shortening crisco®

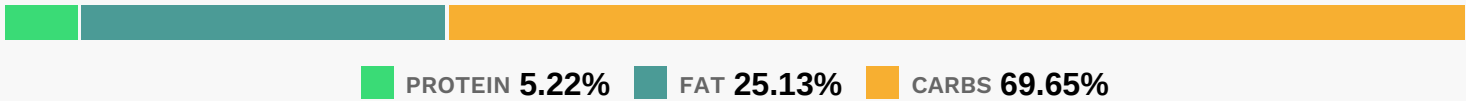
Equipment

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

Directions

- ☐ Heat oven to 375 degrees F. Coat baking sheet lightly with no-stick cooking spray.
- ☐ Combine flour, sugar and baking powder in a large bowl.
- ☐ Add shortening. Beat with electric mixer on low speed until shortening is completely blended into flour mixture.
- ☐ Add milk, egg and lemon extract, mixing just until blended.
- ☐ Roll dough into 1-inch balls.
- ☐ Place 1-inch apart on prepared baking sheet.
- ☐ Bake 10 to 12 minutes or until lightly browned. Cool completely on baking sheet on wire rack.
- ☐ For frosting, beat powdered sugar, shortening, 2 tablespoons warm milk and lemon extract in medium bowl with electric mixer on low speed until blended. Beat in additional warm milk, a little at a time, until desired consistency.
- ☐ Spread on top of cookies.

Nutrition Facts



Properties

Glycemic Index:13.05, Glycemic Load:7.95, Inflammation Score:-1, Nutrition Score:2.2013043437315%

Nutrients (% of daily need)

Calories: 120.5kcal (6.02%), Fat: 3.4g (5.23%), Saturated Fat: 0.94g (5.84%), Carbohydrates: 21.21g (7.07%), Net Carbohydrates: 20.92g (7.61%), Sugar: 12.95g (14.39%), Cholesterol: 8.66mg (2.89%), Sodium: 59.41mg (2.58%),

Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 1.59g (3.18%), Selenium: 4.39µg (6.28%), Vitamin B1: 0.09mg (5.83%), Folate: 20.04µg (5.01%), Vitamin B2: 0.07mg (4.35%), Calcium: 41.64mg (4.16%), Manganese: 0.07mg (3.62%), Phosphorus: 34.03mg (3.4%), Iron: 0.58mg (3.25%), Vitamin B3: 0.62mg (3.12%), Vitamin K: 1.58µg (1.5%), Vitamin E: 0.21mg (1.38%), Vitamin B5: 0.13mg (1.25%), Fiber: 0.28g (1.13%)