



Lace Lemon Cookies

READY IN



125 min.

SERVINGS



8

CALORIES



1154 kcal

DESSERT

Ingredients

- ☐ 0.7 cup butter softened
- ☐ 1.5 inch fluted cookie cutter
- ☐ 1.5 inch round fluted cookie cutter
- ☐ 8 servings flower cookie cutters
- ☐ 1 eggs
- ☐ 0.3 cup flour for dusting all-purpose plus more
- ☐ 1 lemon zest juiced
- ☐ 24 ounce rolled fondant white prepared (recommended: Wilton)
- ☐ 35 ounce sugar cookie mix

☐ 3 ounces or softened

Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ wire rack
- ☐ plastic wrap
- ☐ rolling pin
- ☐ pastry brush

Directions

- ☐ Watch how to make this recipe.
- ☐ In a large bowl beat together the sugar cookie mix, flour, egg, butter, cream cheese, lemon zest and juice until a stiff dough is formed.
- ☐ Remove the dough from the bowl and divide it into 2 balls. Wrap them in plastic wrap and refrigerate for at least 1 hour. (At this point the dough can be kept in refrigerator for up to 2 days or frozen for 2 months.)
- ☐ Preheat the oven to 375 degrees F.
- ☐ On a lightly floured surface with a floured rolling pin, roll the dough to 1/3-inch thickness. Using the square and round cookies cutters, dipped in flour, cut out an equal number of each shape and transfer them to an ungreased cookie sheet.
- ☐ Bake until the edges are golden brown, about 8 to 10 minutes.
- ☐ Remove the cookies from oven and cool slightly before transferring to a wire rack to cool completely. Repeat with remaining dough, making sure to cool down the baking sheets between batches.
- ☐ Cut the fondant into 4equal pieces. Lightly dust a clean, dry, flat surface with cornstarch. Working in bathes, roll out each piece to 1/4-inch thickness. Using the round and square cutters cut out enough fondant to equal the number of round and square cookies. Using small flower cutters cut out flower shapes from each piece of fondant. Dampen 1 side of each flower shape with a pastry brush and attach it to the cooled cookies.

Nutrition Facts



 **PROTEIN 6.61%**  **FAT 30.63%**  **CARBS 62.76%**

Properties

Glycemic Index:48, Glycemic Load:33.5, Inflammation Score:-7, Nutrition Score:21.105217420537%

Nutrients (% of daily need)

Calories: 1153.74kcal (57.69%), Fat: 39.39g (60.6%), Saturated Fat: 15.34g (95.86%), Carbohydrates: 181.62g (60.54%), Net Carbohydrates: 172.46g (62.71%), Sugar: 65.12g (72.35%), Cholesterol: 71.87mg (23.96%), Sodium: 624.61mg (27.16%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 19.13g (38.26%), Manganese: 3.24mg (162.03%), Selenium: 30.5µg (43.56%), Vitamin B1: 0.6mg (40.3%), Phosphorus: 398.92mg (39.89%), Fiber: 9.15g (36.61%), Magnesium: 124.39mg (31.1%), Iron: 5.22mg (29.02%), Zinc: 3.41mg (22.72%), Folate: 81.87µg (20.47%), Vitamin B2: 0.34mg (20.05%), Copper: 0.37mg (18.54%), Vitamin A: 670.48IU (13.41%), Vitamin B3: 2.65mg (13.27%), Vitamin B5: 1.23mg (12.25%), Vitamin E: 1.66mg (11.04%), Potassium: 364.9mg (10.43%), Calcium: 67.51mg (6.75%), Vitamin B6: 0.12mg (6.22%), Vitamin K: 6.46µg (6.15%), Vitamin B12: 0.1µg (1.74%), Vitamin C: 0.97mg (1.17%)