



Lemon-Coconut Snowballs

READY IN



45 min.

SERVINGS



1

CALORIES



4002 kcal

LUNCH

MAIN COURSE

MAIN DISH

DINNER

Ingredients

- 1 teaspoon coconut extract
- 2.3 cups flour all-purpose
- 1.5 tablespoons lemon rind grated
- 0.5 cup powdered sugar
- 1.5 cups powdered sugar
- 0.5 teaspoon salt
- 1 cup coconut or sweetened flaked lightly toasted
- 1 cup butter unsalted softened
- 1 teaspoon vanilla extract

Equipment

- bowl
- baking sheet
- baking paper
- oven
- hand mixer

Directions

- Beat butter at medium speed with an electric mixer until creamy; gradually add 1/2 cup powdered sugar and extracts, beating well.
- Add flour, lemon rind, and salt, beating until combined. Stir in coconut. Cover and chill dough 30 minutes.
- Shape dough into generous 1" balls; place 1" apart on parchment paper-lined baking sheets.
- Bake at 350 for 15 to 20 minutes or until golden on bottom, but pale on top.
- Transfer cookies to wire racks to cool 5 minutes.
- Place 1 1/2 cups powdered sugar in a bowl, and roll warm cookies in powdered sugar, coating well. Cool cookies completely on wire racks.
- Roll cooled cookies in powdered sugar again, coating well.

Nutrition Facts



PROTEIN 3.35% **FAT 47%** **CARBS 49.65%**

Properties

Glycemic Index:75, Glycemic Load:155.27, Inflammation Score:-10, Nutrition Score:48.120000030683%

Nutrients (% of daily need)

Calories: 4002.49kcal (200.12%), Fat: 210.71g (324.17%), Saturated Fat: 139.49g (871.79%), Carbohydrates: 500.88g (166.96%), Net Carbohydrates: 483.91g (175.97%), Sugar: 268.4g (298.22%), Cholesterol: 488.05mg (162.68%), Sodium: 1441.73mg (62.68%), Alcohol: 3.07g (100%), Alcohol %: 0.46% (100%), Protein: 33.78g (67.57%), Selenium: 112.8µg (161.15%), Vitamin B1: 2.24mg (149.22%), Manganese: 2.78mg (138.77%), Folate: 525.22µg (131.3%), Vitamin A: 5677.23IU (113.54%), Vitamin B2: 1.54mg (90.62%), Vitamin B3: 17.37mg (86.83%), Iron: 14.62mg (81.2%), Fiber:

16.96g (67.85%), Phosphorus: 444.85mg (44.48%), Vitamin E: 5.46mg (36.38%), Copper: 0.72mg (36.22%), Magnesium: 112.22mg (28.05%), Vitamin D: 3.4µg (22.7%), Potassium: 694.92mg (19.85%), Zinc: 2.84mg (18.91%), Vitamin B5: 1.63mg (16.32%), Vitamin K: 16.73µg (15.94%), Vitamin C: 11.61mg (14.07%), Calcium: 122.18mg (12.22%), Vitamin B6: 0.17mg (8.69%), Vitamin B12: 0.39µg (6.43%)