



## Lemon-Ginger Icebox Cookie Cupcakes

READY IN



760 min.

SERVINGS



16

CALORIES



295 kcal

DESSERT

### Ingredients

- ☐ 17.5 oz sugar cookie mix
- ☐ 0.5 cup butter softened
- ☐ 1 eggs
- ☐ 1 tablespoon lemon zest grated
- ☐ 0.3 cup candied ginger finely chopped
- ☐ 2 cups whipping cream
- ☐ 0.3 cup powdered sugar
- ☐ 1 teaspoon vanilla

# Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ knife
- ☐ wire rack
- ☐ plastic wrap
- ☐ hand mixer
- ☐ muffin liners

# Directions

- ☐ In medium bowl, stir cookie mix, butter, egg and lemon peel until soft dough forms. Stir in crystallized ginger. Divide dough in half. On waxed paper, shape each half into 8-inch-long roll. Wrap in waxed paper. Freeze about 1 hour or refrigerate about 3 hours until firm enough to slice.
- ☐ Heat oven to 350°F. Using a sharp thin-bladed knife, cut each roll into 32 (1/8-inch-thick) slices. Rotate roll while cutting to prevent flattening. On ungreased cookie sheets, place slices 1 inch apart.
- ☐ Bake 9 to 11 minutes, or until edges are light brown. Cool 1 minute; remove to cooling rack. Cool completely, about 30 minutes.
- ☐ In chilled deep small bowl, beat filling ingredients with electric mixer on high speed until stiff peaks form. On tray, place 16 cookies right sides up.
- ☐ Spread 1 tablespoon whipped cream on top of each cookie, then top with another cookie. Repeat with remaining cookies and cream, making 4 layers of cookies and ending with a layer of cream.
- ☐ Place each cookie cupcake in a decorative cupcake liners. Cover with plastic wrap, and refrigerate at least 8 hours.
- ☐ Garnish with raspberries, strawberries and blueberries, if desired.

# Nutrition Facts



 PROTEIN 3.18%  FAT 55.72%  CARBS 41.1%

Properties

Glycemic Index:3.13, Glycemic Load:0, Inflammation Score:-3, Nutrition Score:1.9834782610769%

Nutrients (% of daily need)

Calories: 295.33kcal (14.77%), Fat: 18.43g (28.35%), Saturated Fat: 10.57g (66.09%), Carbohydrates: 30.59g (10.2%), Net Carbohydrates: 30.55g (11.11%), Sugar: 19.36g (21.51%), Cholesterol: 59.1mg (19.7%), Sodium: 146.66mg (6.38%), Alcohol: 0.09g (100%), Alcohol %: 0.14% (100%), Protein: 2.36g (4.73%), Vitamin A: 629.64IU (12.59%), Vitamin B2: 0.08mg (4.84%), Vitamin D: 0.53µg (3.54%), Vitamin E: 0.47mg (3.12%), Selenium: 1.82µg (2.6%), Phosphorus: 24.46mg (2.45%), Calcium: 23.43mg (2.34%), Folate: 7.71µg (1.93%), Vitamin B1: 0.03mg (1.75%), Vitamin B12: 0.08µg (1.4%), Vitamin K: 1.46µg (1.39%), Vitamin B5: 0.13mg (1.27%), Iron: 0.2mg (1.09%)