



Lemon Lavender Sugar Cookies

 Dairy Free

READY IN



45 min.

SERVINGS



24

CALORIES



118 kcal

DESSERT

Ingredients

- 17.5 oz sugar cookie mix
- 0.5 cup butter softened
- 1 eggs
- 0.5 teaspoon culinary lavender buds dried
- 1 lemon zest grated

Equipment

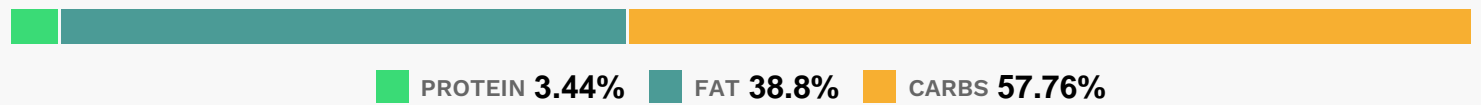
- bowl
- baking sheet

- baking paper
- oven
- wire rack
- mortar and pestle

Directions

- Heat oven to 375°F (350°F for dark or nonstick cookie sheet). Line cookie sheet with cooking parchment paper.
- In medium bowl, stir cookie mix, butter and egg until soft dough forms. In mortar and pestle, grind lavender into tiny pieces.
- Add lavender and lemon peel to dough; mix well.
- Drop dough by rounded tablespoonfuls 2 inches apart onto cookie sheet.
- Bake 10 to 15 minutes or until edges are golden brown. Cool 5 minutes; remove from cookie sheet to cooling rack.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:0.5430434734925%

Nutrients (% of daily need)

Calories: 118.01kcal (5.9%), Fat: 5.1g (7.85%), Saturated Fat: 0.85g (5.3%), Carbohydrates: 17.08g (5.69%), Net Carbohydrates: 17.05g (6.2%), Sugar: 9.61g (10.68%), Cholesterol: 6.82mg (2.27%), Sodium: 106.27mg (4.62%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.02g (2.03%), Vitamin A: 179.5IU (3.59%), Vitamin E: 0.17mg (1.11%), Folate: 4.25µg (1.06%), Vitamin B2: 0.02mg (1.02%)