



Lemon Snowballs

 Dairy Free

READY IN



110 min.

SERVINGS



48

CALORIES



68 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- 0.5 cup gumdrops
- 1 cup butter softened
- 0.5 cup powdered sugar
- 1 teaspoon lemon zest grated
- 1 teaspoon lemon extract
- 2.3 cups flour all-purpose
- 0.3 teaspoon salt
- 1 serving powdered sugar

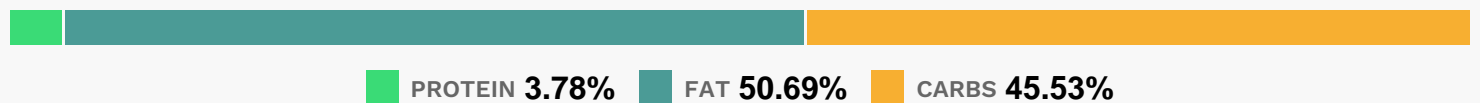
Equipment

- food processor
- bowl
- baking sheet
- oven
- wire rack
- blender
- hand mixer

Directions

- Heat oven to 400°F. Crush lemon drops in food processor or blender. In large bowl, beat butter, 1/2 cup powdered sugar, the lemon peel and lemon extract with electric mixer on medium speed, or mix with spoon. Stir in flour, 1/4 cup of the crushed lemon drops and the salt.
- Shape dough into 1-inch balls.
- Place about 2 inches apart on ungreased cookie sheet.
- Bake cookies 8 to 9 minutes or until set but not brown. Immediately remove from cookie sheet; roll in powdered sugar. Cool 10 minutes; roll in remaining crushed lemon drops. Cool completely on wire rack, about 30 minutes. Reroll in crushed lemon drops if desired.

Nutrition Facts



Properties

Glycemic Index:3.19, Glycemic Load:4.7, Inflammation Score:-2, Nutrition Score:1.0347826074323%

Nutrients (% of daily need)

Calories: 68.37kcal (3.42%), Fat: 3.86g (5.95%), Saturated Fat: 0.8g (4.99%), Carbohydrates: 7.81g (2.6%), Net Carbohydrates: 7.64g (2.78%), Sugar: 2.52g (2.8%), Cholesterol: 0mg (0%), Sodium: 57.69mg (2.51%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.65g (1.3%), Vitamin A: 169.18IU (3.38%), Vitamin B1: 0.05mg (3.11%), Selenium: 2.01µg (2.87%), Folate: 10.78µg (2.69%), Manganese: 0.04mg (2.01%), Vitamin B2: 0.03mg (1.84%),

Vitamin B3: 0.35mg (1.74%), Iron: 0.28mg (1.56%)