



Lemon Sugar Tea Cookies

 Vegetarian

READY IN



120 min.

SERVINGS



48

CALORIES



56 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon double-acting baking powder
- ☐ 1 teaspoon baking soda
- ☐ 0.8 cup butter
- ☐ 2 tablespoons plus
- ☐ 1 eggs
- ☐ 2 cups flour all-purpose
- ☐ 1 teaspoon lemon extract
- ☐ 0.5 cup sugar white

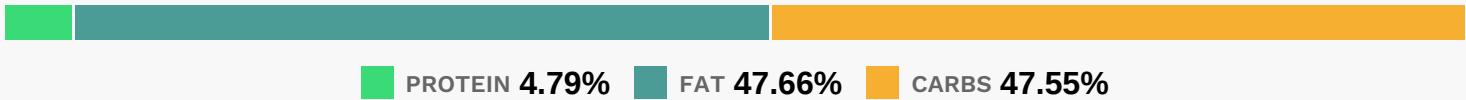
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ baking paper
- ☐ oven

Directions

- ☐ In a medium bowl, cream together butter and 1 cup sugar until light and fluffy. Beat in egg, corn syrup, and lemon extract. Stir in flour, baking soda, and baking powder. Cover dough, and chill in the refrigerator at least 1 hour.
- ☐ Preheat oven to 325 degrees F (165 degrees C). Line a cookie sheet with parchment paper.
- ☐ Roll chilled dough into walnut sized balls.
- ☐ Roll balls in remaining sugar, and place on the prepared cookie sheet.
- ☐ Bake 12 minutes in the preheated oven, or until lightly browned.

Nutrition Facts



Properties

Glycemic Index:6.38, Glycemic Load:4.49, Inflammation Score:-1, Nutrition Score:0.97217390815849%

Nutrients (% of daily need)

Calories: 56.36kcal (2.82%), Fat: 3.02g (4.65%), Saturated Fat: 1.86g (11.62%), Carbohydrates: 6.79g (2.26%), Net Carbohydrates: 6.64g (2.42%), Sugar: 2.8g (3.11%), Cholesterol: 11.04mg (3.68%), Sodium: 56.43mg (2.45%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 0.68g (1.37%), Selenium: 2.1µg (3%), Vitamin B1: 0.04mg (2.8%), Folate: 10.07µg (2.52%), Vitamin A: 93.59IU (1.87%), Vitamin B2: 0.03mg (1.85%), Manganese: 0.04mg (1.79%), Vitamin B3: 0.31mg (1.55%), Iron: 0.27mg (1.49%), Phosphorus: 10.12mg (1.01%)