

Lemon, White Chocolate and Macadamia Nut Cookie Bars

READY IN



180 min.

SERVINGS



24

CALORIES



193 kcal

DESSERT

Ingredients

- 14 oz chocolate chip cookie mix white
- 0.3 cup butter softened
- 4 eggs
- 16.5 oz lemon cake mix
- 0.3 cup powdered sugar

Equipment

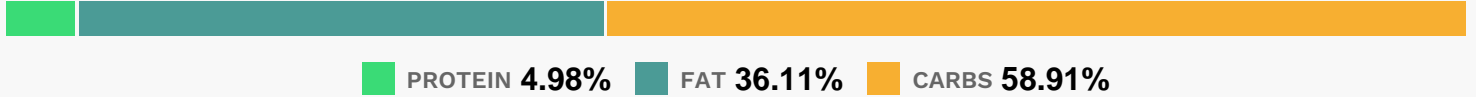
- bowl

- oven
- whisk
- glass baking pan

Directions

- Heat oven to 375°F (350°F for dark or nonstick pans).
- In medium bowl, stir together cookie mix, butter and 1 of the eggs until soft dough forms.
- Add lemon bar crust from mix; stir to combine. Press dough in bottom of ungreased 13x9-inch (3-quart) glass baking dish.
- Bake 10 to 15 minutes or until light golden brown. Meanwhile, in small bowl, beat lemon filling from lemon bar mix and remaining 3 eggs with whisk until smooth.
- Pour lemon mixture over hot crust.
- Bake 25 to 30 minutes longer or until set. Cool completely, about 2 hours.
- Sprinkle powdered sugar over top. For bars, cut into 6 rows by 4 rows. Store in refrigerator.

Nutrition Facts



Properties

Glycemic Index:4.11, Glycemic Load:5.22, Inflammation Score:-1, Nutrition Score:2.9239130175632%

Nutrients (% of daily need)

Calories: 192.86kcal (9.64%), Fat: 7.78g (11.97%), Saturated Fat: 3.75g (23.46%), Carbohydrates: 28.56g (9.52%), Net Carbohydrates: 27.86g (10.13%), Sugar: 15.05g (16.72%), Cholesterol: 35.38mg (11.79%), Sodium: 231.97mg (10.09%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 2.42g (4.83%), Phosphorus: 83.8mg (8.38%), Folate: 27.87µg (6.97%), Vitamin B1: 0.1mg (6.85%), Vitamin B2: 0.11mg (6.45%), Calcium: 46mg (4.6%), Selenium: 2.88µg (4.11%), Iron: 0.73mg (4.08%), Vitamin B3: 0.79mg (3.94%), Fiber: 0.7g (2.79%), Vitamin A: 118.39IU (2.37%), Vitamin E: 0.33mg (2.2%), Magnesium: 8.35mg (2.09%), Manganese: 0.04mg (1.97%), Vitamin B5: 0.19mg (1.87%), Zinc: 0.23mg (1.55%), Vitamin B12: 0.09µg (1.5%), Potassium: 50.16mg (1.43%), Vitamin B6: 0.03mg (1.38%)