



Lime-Ginger Cookies

 Dairy Free

READY IN



70 min.

SERVINGS



36

CALORIES



103 kcal

DESSERT

Ingredients

- ☐ 17.5 oz sugar cookie mix
- ☐ 0.5 cup butter softened
- ☐ 1 eggs
- ☐ 1 tablespoon lime zest grated
- ☐ 0.8 teaspoon ground ginger
- ☐ 0.3 cup sugar
- ☐ 0.5 cup peppermint candies white
- ☐ 0.5 teaspoon vegetable oil

☐ 1 serving lime zest shredded

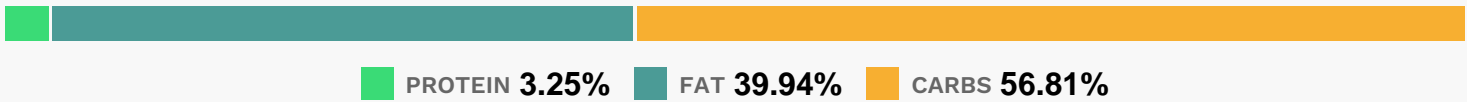
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ wire rack
- ☐ ziploc bags
- ☐ microwave

Directions

- ☐ Heat oven to 375°F.
- ☐ In medium bowl, stir cookie mix, butter, egg, lime peel and 1/2 teaspoon of the ginger until soft dough forms.
- ☐ In small bowl, mix sugar and remaining 1/4 teaspoon ginger. Shape dough into 36 (1-inch) balls.
- ☐ Roll balls in sugar mixture. On ungreased cookie sheets, place balls 2 inches apart.
- ☐ Bake 7 to 9 minutes, or until edges begin to brown and center is set. Cool 1 to 2 minutes.
- ☐ Remove from cookie sheets to cooling rack. Cool completely, about 30 minutes.
- ☐ Place baking chips and oil in small resealable freezer plastic bag. Microwave on High for 45 to 60 seconds, turning bag over after 25 seconds. Squeeze bag until chips are melted and smooth.
- ☐ Cut small tip off one corner of bag, and drizzle over cookies.
- ☐ Sprinkle with shredded lime peel.
- ☐ Let stand until set, about 10 minutes.

Nutrition Facts



Properties

Glycemic Index:3.72, Glycemic Load:0.97, Inflammation Score:-1, Nutrition Score:0.41739130684215%

Flavonoids

Hesperetin: 0.08mg, Hesperetin: 0.08mg, Hesperetin: 0.08mg, Hesperetin: 0.08mg Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg

Nutrients (% of daily need)

Calories: 102.5kcal (5.13%), Fat: 4.6g (7.08%), Saturated Fat: 1.55g (9.68%), Carbohydrates: 14.73g (4.91%), Net Carbohydrates: 14.72g (5.35%), Sugar: 9.66g (10.73%), Cholesterol: 4.55mg (1.52%), Sodium: 72.9mg (3.17%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 0.84g (1.68%), Vitamin A: 119.48IU (2.39%)