



Orange Cream Cookie Mix

 Vegetarian

READY IN



45 min.

SERVINGS



30

CALORIES



85 kcal

DESSERT

Ingredients

- 0.5 teaspoon double-acting baking powder
- 0.5 teaspoon baking soda
- 1.8 cups flour all-purpose
- 0.5 cup drink mix orange-flavored
- 1.5 cups vanilla baking chips
- 0.8 cup sugar white

Equipment

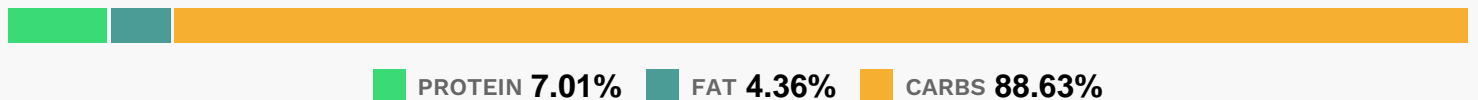
- baking sheet

- oven
- mixing bowl

Directions

- Combine the flour with the baking soda and baking powder.
- Starting with the Tang, then sugar, vanilla chips and ending with the flour mixture.
- Layer the ingredients in a clean glass wide mouth quart sized jar. Press each layer firmly in place before adding the next ingredient.
- Attach a recipe card with the following instructions to the jar. Orange Cream Cookies Yield 2 1/2 dozen
- Preheat oven to 375 degrees F (190 degrees C).
- Empty contents into a large mixing bowl.
- Add 1/2 cup softened butter, 1 egg slightly beaten and teaspoon vanilla extract.
- Mix until completely blended.
- Roll heaping tablespoonfuls into balls.
- Place 2 inches apart on a lightly greased baking sheet.
- Bake at 375 degrees F (190 degrees C) for 12 to 14 minutes or until tops are very lightly browned. Cool for 5 minutes on the sheet then remove cookies to wire racks to cool completely.

Nutrition Facts



Properties

Glycemic Index:7.9, Glycemic Load:7.53, Inflammation Score:-1, Nutrition Score:1.508695665585%

Nutrients (% of daily need)

Calories: 84.7kcal (4.23%), Fat: 0.29g (0.45%), Saturated Fat: 0.11g (0.7%), Carbohydrates: 13.36g (4.45%), Net Carbohydrates: 13.16g (4.79%), Sugar: 7.32g (8.13%), Cholesterol: 0.5mg (0.17%), Sodium: 34.88mg (1.52%), Alcohol: 3.58g (100%), Alcohol %: 18.2% (100%), Protein: 1.06g (2.11%), Vitamin B1: 0.07mg (4.59%), Selenium: 2.84µg (4.06%), Manganese: 0.08mg (3.94%), Vitamin B2: 0.07mg (3.88%), Folate: 14.3µg (3.58%), Vitamin B3: 0.58mg (2.92%), Iron: 0.38mg (2.08%), Phosphorus: 17.42mg (1.74%), Calcium: 12.41mg (1.24%), Magnesium: 4.81mg (1.2%),

Copper: 0.02mg (1.13%), Potassium: 39.1mg (1.12%)