



Orange Drop Cookies

READY IN



30 min.

SERVINGS



30

CALORIES



132 kcal

DESSERT

Ingredients

- 2 tablespoons butter melted
- 0.5 cup canola oil
- 1 cup coconut flakes flaked
- 2 cups powdered sugar
- 2 eggs
- 1 teaspoon orange extract
- 0.3 cup orange juice
- 1 teaspoon orange zest grated
- 1 package cake mix white (regular size)

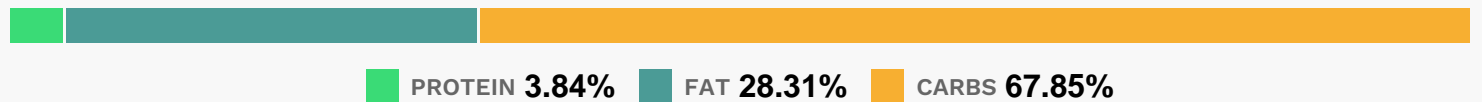
Equipment

- bowl
- baking sheet
- oven

Directions

- In a large bowl, combine the cake mix, eggs, oil, orange peel and extract. Fold in coconut. Drop by rounded teaspoonfuls 2 in. apart onto ungreased baking sheets.
- Bake at 350° for 8–10 minutes or until bottoms are golden brown.
- Remove to wire racks to cool. In a small bowl, combine icing ingredients until smooth.
- Drizzle over the cooled cookies.

Nutrition Facts



Properties

Glycemic Index:3.4, Glycemic Load:0.11, Inflammation Score:-1, Nutrition Score:2.2817391170108%

Flavonoids

Hesperetin: 0.25mg, Hesperetin: 0.25mg, Hesperetin: 0.25mg, Hesperetin: 0.25mg Naringenin: 0.04mg, Naringenin: 0.04mg, Naringenin: 0.04mg, Naringenin: 0.04mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

Nutrients (% of daily need)

Calories: 132.41kcal (6.62%), Fat: 4.25g (6.54%), Saturated Fat: 2.58g (16.15%), Carbohydrates: 22.92g (7.64%), Net Carbohydrates: 22.26g (8.1%), Sugar: 15.47g (17.19%), Cholesterol: 12.92mg (4.31%), Sodium: 130.82mg (5.69%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 1.3g (2.6%), Phosphorus: 70.31mg (7.03%), Manganese: 0.11mg (5.73%), Selenium: 2.97µg (4.24%), Calcium: 40.76mg (4.08%), Folate: 14.36µg (3.59%), Vitamin B2: 0.06mg (3.3%), Vitamin B1: 0.04mg (2.82%), Iron: 0.49mg (2.73%), Fiber: 0.66g (2.65%), Vitamin E: 0.35mg (2.31%), Vitamin B3: 0.44mg (2.2%), Copper: 0.04mg (2.01%), Vitamin C: 1.17mg (1.41%), Magnesium: 5.06mg (1.26%), Vitamin B5: 0.12mg (1.24%), Zinc: 0.18mg (1.18%), Vitamin K: 1.08µg (1.03%)