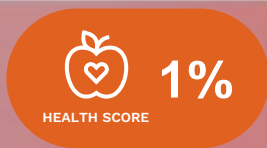


Pink Lemonade Crinkle Cookies



Pink Lemonade Crinkle Cookies

 Vegetarian  Popular

READY IN



45 min.

SERVINGS



5

CALORIES



658 kcal

DESSERT

Ingredients

- 0.3 tsp double-acting baking powder
- 0.3 tsp baking soda
- 0.8 C butter
- 0.5 C cornstarch
- 1 eggs
- 1.5 C flour all-purpose
- 1 drop purple gel food coloring
- 0.5 tsp pink lemonade kool-aid

0.3 C powdered sugar

1.3 C sugar

Equipment

bowl

baking sheet

oven

blender

Directions

Prepare a cookie sheet by greasing with non-stick cooking spray. Preheat oven to 35

Cream butter and sugar together in your mixer, scraping the sides of your bowl.

Add your egg and mix well.

Mix in baking powder, baking soda, Kool-Aid and cornstarch. Once its well mixed (the Kool-Aid will be mixed once it turns your dough pink), add a drop of pink food coloring, if more color is desired. Next, start adding your flour a half cup at a time until its all added.

Roll the dough into walnut-sized balls and roll in the powder sugar, giving them a light coating.

Place 2 apart on a room-temp baking sheet (let your sheet cool in between batches if you are reusing the same one).

Bake in the oven 9-10 minutes, they wont brown too much, so watch them closely. Over-baking will make them hard and crunchy! I hope you enjoy these! I will be baking another batch soon, we have a neighborhood barbecue coming up and I know these will be perfect! Want more Whistle and Ivy? Subscribe here! And dont forget to follow on Instagram and Pinterest. You may also like these Avocado Mint Chocolate Sugar Cookies or this Honey Kool-Aid Taffy

Until next time, JOIN 500,000 SUBSCRIBERS! Join over 500,000 others who follow Pink

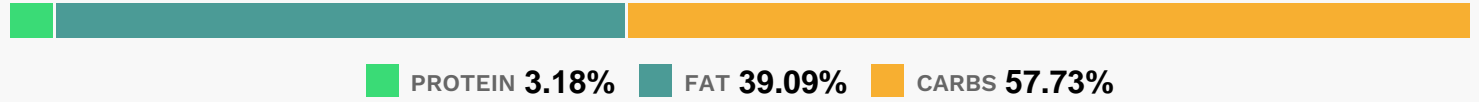
When on Social Media, the Pink

When blog, and email. Sign up to receive exclusive bonuses like this FREE Simple Fit Dinners Ebook. Don't wait! You won't want to miss a thing. Success! Now check your email to confirm your subscription and download your FREE ebook. There was an error submitting your subscription. Please try again. First Name

Email

- Address
- Subscribe
- Powered by Convert
- Kit

Nutrition Facts



Properties

Glycemic Index:70.32, Glycemic Load:55.72, Inflammation Score:-6, Nutrition Score:7.5152173913043%

Taste

Sweetness: 100%, Saltiness: 6.71%, Sourness: 0.74%, Bitterness: 0.38%, Savoriness: 3.57%, Fattiness: 53.26%, Spiciness: 0%

Nutrients (% of daily need)

Calories: 658.2kcal (32.91%), Fat: 28.99g (44.59%), Saturated Fat: 17.84g (111.48%), Carbohydrates: 96.3g (32.1%), Net Carbohydrates: 95.17g (34.61%), Sugar: 55.98g (62.2%), Cholesterol: 105.94mg (35.31%), Sodium: 321.3mg (13.97%), Protein: 5.31g (10.61%), Selenium: 16.45µg (23.5%), Vitamin B1: 0.3mg (19.97%), Folate: 73.78µg (18.45%), Vitamin A: 898.43IU (17.97%), Vitamin B2: 0.25mg (14.57%), Manganese: 0.27mg (13.36%), Iron: 2.01mg (11.19%), Vitamin B3: 2.23mg (11.17%), Phosphorus: 72.8mg (7.28%), Vitamin E: 0.9mg (6.03%), Fiber: 1.13g (4.51%), Copper: 0.07mg (3.53%), Vitamin B5: 0.34mg (3.37%), Calcium: 33.06mg (3.31%), Zinc: 0.42mg (2.8%), Magnesium: 10.43mg (2.61%), Vitamin K: 2.52µg (2.4%), Vitamin B12: 0.14µg (2.27%), Potassium: 61.99mg (1.77%), Vitamin B6: 0.03mg (1.62%), Vitamin D: 0.18µg (1.17%)