



Pink Lemonade Thins

 Dairy Free

READY IN



100 min.

SERVINGS



64

CALORIES



73 kcal

BEVERAGE

DRINK

Ingredients

- 1.5 cups butter softened
- 0.7 cup powdered sugar
- 2 tablespoons lemon zest grated
- 1 tablespoon juice of lemon
- 2 drops food coloring red
- 2.7 cups flour all-purpose
- 1.5 cups powdered sugar
- 2 teaspoons lemon zest grated

- 5 teaspoons juice of lemon
- 1 drop food coloring red

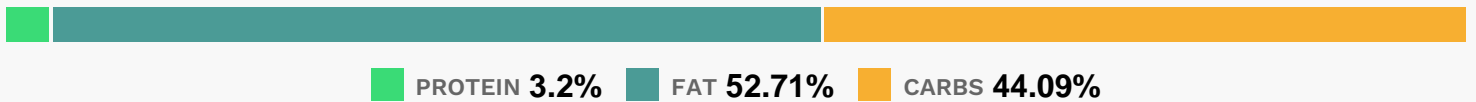
Equipment

- bowl
- frying pan
- oven
- hand mixer
- spatula

Directions

- Heat oven to 350°F. Lightly grease bottom only of 15x10x1-inch pan with shortening. In large bowl, beat butter, 2/3 cup powdered sugar, 2 tablespoons lemon peel, 1 tablespoon lemon juice and 2 drops food color with electric mixer on medium speed until creamy, or mix with spoon. Stir in flour until well blended. Press in pan, using floured fingers (flour fingers several times to prevent sticking).
- Bake 20 to 25 minutes or until light golden brown.
- In medium bowl, mix all glaze ingredients until smooth and spreadable.
- Pour glaze over warm bars; spread evenly (glaze will be very thin). Cool completely, about 1 hour. Bars are very tender; remove from pan using very flat-edged metal pancake turner. For bars, cut into 8 rows by 8 rows.

Nutrition Facts



Properties

Glycemic Index:1.17, Glycemic Load:2.88, Inflammation Score:-2, Nutrition Score:1.0130434720575%

Flavonoids

Eriodictyol: 0.03mg, Eriodictyol: 0.03mg, Eriodictyol: 0.03mg, Eriodictyol: 0.03mg Hesperetin: 0.09mg, Hesperetin: 0.09mg, Hesperetin: 0.09mg, Hesperetin: 0.09mg Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg

Nutrients (% of daily need)

Calories: 73.27kcal (3.66%), Fat: 4.34g (6.67%), Saturated Fat: 0.9g (5.61%), Carbohydrates: 8.16g (2.72%), Net Carbohydrates: 7.99g (2.91%), Sugar: 4.01g (4.46%), Cholesterol: 0mg (0%), Sodium: 50.38mg (2.19%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.59g (1.18%), Vitamin A: 190.47IU (3.81%), Vitamin B1: 0.04mg (2.78%), Selenium: 1.79µg (2.56%), Folate: 9.74µg (2.44%), Manganese: 0.04mg (1.79%), Vitamin B2: 0.03mg (1.69%), Vitamin B3: 0.31mg (1.55%), Iron: 0.25mg (1.37%), Vitamin E: 0.17mg (1.13%)