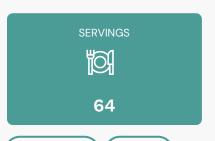


Pink Lemonade Thins

airy Free

BEVERAGE





DRINK



Ingredients

1.5 cups butter softened
2.7 cups flour all-purpose
1 tablespoon juice of lemon
5 teaspoons juice of lemon
2 tablespoons lemon zest grated
2 teaspoons lemon zest grated

0.7 cup powdered sugar

1.5 cups powdered sugar

	1 drop food coloring red
	2 drops food coloring red
_	
Eq	uipment
	bowl
	frying pan
	oven
	hand mixer
	spatula
Dii	rections
	Heat oven to 350F. 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	
	PROTEIN 3.2% FAT 52.71% CARBS 44.09%
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: Omg (0%), Sodium: 50.38mg (2.19%), Alcohol: Og (100%), Alcohol %: O% (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%)