



## Red Velvet Crinkle Cookies

READY IN



60 min.

SERVINGS



48

CALORIES



72 kcal

DESSERT

### Ingredients

- ☐ 6 tablespoons butter
- ☐ 1 teaspoon cornstarch
- ☐ 2 large eggs
- ☐ 1 teaspoon lemon zest
- ☐ 1 cup powdered sugar
- ☐ 18.3 ounce velvet cake mix red duncan hines®

### Equipment

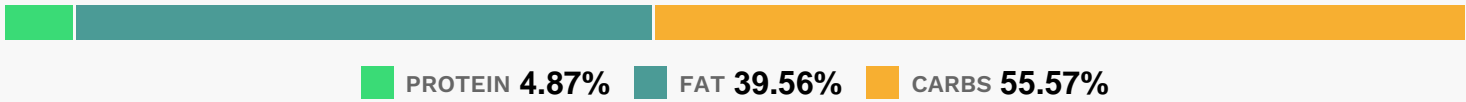
- ☐ baking sheet

- ☐ oven
- ☐ mixing bowl
- ☐ wire rack
- ☐ wax paper

## Directions

- ☐ Preheat oven to 375 degrees F. Melt butter; set aside to cool.
- ☐ Place powdered sugar and cornstarch in shallow dish.
- ☐ Mix with a fork to blend.
- ☐ Place cake mix, cooled butter, eggs and lemon zest in large mixing bowl.
- ☐ Mix by hand until well blended and a dough forms.
- ☐ Form dough into 1-inch balls and roll in powdered sugar.
- ☐ Place on cool, ungreased baking sheets about 2 inches apart.
- ☐ Bake, 1 sheet at a time, in center of oven for 9 to 11 minutes or until set. Cool 1 minute.
- ☐ Transfer to wire rack to cool completely.
- ☐ Store in airtight container with wax paper or parchment separating layers.

## Nutrition Facts



## Properties

Glycemic Index:1.04, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:1.2530434692036%

## Nutrients (% of daily need)

Calories: 71.56kcal (3.58%), Fat: 3.3g (5.08%), Saturated Fat: 1.32g (8.23%), Carbohydrates: 10.42g (3.47%), Net Carbohydrates: 10.16g (3.69%), Sugar: 6.58g (7.32%), Cholesterol: 11.51mg (3.84%), Sodium: 103.19mg (4.49%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 0.91g (1.83%), Phosphorus: 33.66mg (3.37%), Iron: 0.52mg (2.91%), Selenium: 2.01µg (2.87%), Copper: 0.04mg (2.24%), Folate: 7.72µg (1.93%), Calcium: 17.84mg (1.78%), Vitamin B2: 0.03mg (1.64%), Magnesium: 5.36mg (1.34%), Vitamin B1: 0.02mg (1.28%), Manganese: 0.02mg (1.24%), Vitamin E: 0.18mg (1.21%), Potassium: 38.98mg (1.11%), Vitamin A: 55.33IU (1.11%), Fiber: 0.26g (1.05%)