

No.

36

LOVELY LEMON  
CRINKLES

PREP 25 minutes


BAKE 7 minutes at 375°F

- 3 lemons
- 1 15.25-oz. pkg. lemon cake mix  
(for moist cake)
- 2 eggs
- $\frac{1}{3}$  cup all-purpose flour
- $\frac{1}{3}$  cup lemon-infused olive oil
- 1 tsp. lemon extract
- $\frac{1}{2}$  tsp. vanilla
- Granulated sugar
- Powdered sugar

- 1.** Preheat oven to 375°F. Line a cookie sheet with parchment paper. Remove 2 tablespoons zest and squeeze 2 tablespoons juice from lemons.
- 2.** In a large bowl stir together next six ingredients (through vanilla), lemon zest, and lemon juice (dough will be soft).
- 3.** Gently toss tablespoonfuls of dough in granulated sugar; toss in powdered sugar and place 2 inches apart on prepared cookie sheet.
- 4.** Bake 7 to 9 minutes or until edges are light brown. Cool on cookie sheet 2 minutes. Remove; cool on a wire rack.

Makes about 36 crinkles.

**PER CRINKLE** 86 cal.,  
3 g fat (1 g sat. fat), 10 mg  
chol., 82 mg sodium,  
14 g carb.,  
0 g fiber,  
1 g pro.

 **Olive oil, really?**

Yes! The lemon-infused olive oil imparts extra flavor into the cookies while keeping them moist and tender. If you can't find lemon-infused oil, simply use regular olive oil instead.

