

Dessert

Lemon-Cornmeal Cookies

Sandra Lee Semi-Homemade Quick & Easy Cooking - July/August 2011

Preparation Time: 15 minutes

Bake Time: 7 minutes

- 1 box (8.5 oz) corn muffin mix**
- 1 large egg**
- 1/4 cup whole milk**
- 3 tablespoons sugar**
- 1 tablespoon all-purpose flour**
- 1 teaspoon lemon zest**
- 2/3 cup chopped pine nuts or pecans**

Preheat the oven to 375 degrees.

Line large baking sheets with parchment paper.

In a medium bowl, combine the muffin mix, egg, milk, sugar, flour and lemon zest.

Drop the batter by teaspoonfuls, two inches apart, onto the prepared baking sheets. Sprinkle with the pine nuts.

Bake for 7 minutes or until browned around the edges.

Let cool on parchment paper on a wire rack for 2 minutes or until the cookies can be easily removed.

Remove from the parchment paper and cool completely on a wire rack (about 30 minutes).

Yield: 3 1/2 dozen cookies

Per Serving (excluding unknown items): 759 Calories; 21g Fat (24.8% calories from fat); 17g Protein; 126g Carbohydrate; 8g Dietary Fiber; 220mg Cholesterol; 1356mg Sodium. Exchanges: 1/2 Grain(Starch); 1 Lean Meat; 0 Fruit; 0 Non-Fat Milk; 3 1/2 Fat; 8 Other Carbohydrates.