



WHATSheATE



Almond Buttercream Sandwich Cookies

READY IN



70 min.

SERVINGS



42

CALORIES



94 kcal

DESSERT

Ingredients

- ☐ 17.5 oz sugar cookie mix
- ☐ 1 serving eggs for on cookie mix pouch
- ☐ 2 tablespoons flour all-purpose
- ☐ 0.5 teaspoon almond extract
- ☐ 0.5 cup granulated sugar white
- ☐ 2 cups powdered sugar
- ☐ 0.3 cup butter softened
- ☐ 4 teaspoons milk
- ☐ 0.3 teaspoon almond extract

☐ 3 tablespoons sprinkles

Equipment

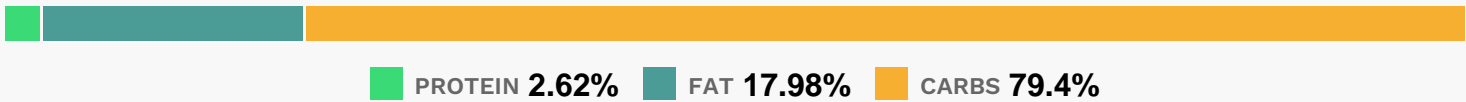
☐ baking sheet

☐ oven

Directions

- ☐ Heat oven to 350°F. Make cookie dough by blending cookie mix, butter and egg as called for on package, flour and 1/2 teaspoon almond extract until soft dough forms.
- ☐ Roll dough into about 84 (1/2-inch) balls.
- ☐ Roll each ball in white decorator sugar.
- ☐ Place balls 1 inch apart on ungreased cookie sheet.
- ☐ Bake 7 to 9 minutes or until set. Cool; place cookies on cooling racks.
- ☐ Beat powdered sugar, butter, milk and almond extract on low speed until smooth and creamy.
- ☐ Spread about 1 teaspoon filling on 1 cookie. Top with second cookie; press together gently. Immediately roll edge of cookie in sprinkles. Store in refrigerator.

Nutrition Facts



Properties

Glycemic Index:4.36, Glycemic Load:1.87, Inflammation Score:-1, Nutrition Score:0.30695651998015%

Nutrients (% of daily need)

Calories: 93.83kcal (4.69%), Fat: 1.89g (2.91%), Saturated Fat: 0.3g (1.89%), Carbohydrates: 18.77g (6.26%), Net Carbohydrates: 18.76g (6.82%), Sugar: 14.13g (15.7%), Cholesterol: 3.95mg (1.32%), Sodium: 48.31mg (2.1%), Alcohol: 0.02g (100%), Alcohol %: 0.13% (100%), Protein: 0.62g (1.24%), Vitamin A: 54.76IU (1.1%)