



Autumn Striped Refrigerator Cookies

READY IN



255 min.

SERVINGS



60

CALORIES



72 kcal

DESSERT

Ingredients

- ☐ 1.5 cups sugar
- ☐ 1 cup butter softened
- ☐ 1 teaspoon vanilla
- ☐ 1 eggs
- ☐ 2.5 cups flour all-purpose
- ☐ 1 teaspoon double-acting baking powder
- ☐ 1 teaspoon orange zest grated
- ☐ 8 drops food coloring red
- ☐ 8 drops food coloring yellow

- ☐ 2 oz bittersweet chocolate cooled melted

Equipment

- ☐ bowl
- ☐ frying pan
- ☐ baking sheet
- ☐ oven
- ☐ loaf pan

Directions

- ☐ Line 8x4-inch loaf pan with waxed paper, extending paper up over sides of pan. In large bowl, combine sugar and butter; beat until light and fluffy.
- ☐ Add vanilla and egg; blend well.
- ☐ Add flour and baking powder; mix well.
- ☐ Place 1 cup of dough in medium bowl.
- ☐ Add orange peel and both food colors; stir to mix slightly. On work surface, knead dough until color is uniform. Shape dough into 7x3 1/2-inch rectangle; place in waxed paper-lined pan. Press in gently.
- ☐ Press half of remaining dough into 7x3 1/2-inch rectangle; place over orange dough in pan. Press gently to edge of pan. Stir chocolate into remaining dough; knead on work surface until color is uniform. Shape dough into 7x3 1/2-inch rectangle; place over vanilla dough in pan. Press gently to edge of pan. Cover with waxed paper; refrigerate 3 hours or until firm.
- ☐ Heat oven to 375°F. Using waxed paper lining, lift dough from pan.
- ☐ Cut dough lengthwise in half.
- ☐ Cut crosswise into 1/4-inch-thick slices.
- ☐ Place 2 inches apart on ungreased cookie sheets.
- ☐ Bake at 375°F. for 7 to 10 minutes or until cookies are set and edges are very light golden brown. Cool 1 minute; remove from cookie sheets.

Nutrition Facts



 PROTEIN **3.95%**  FAT **44%**  CARBS **52.05%**

Properties

Glycemic Index:4.78, Glycemic Load:6.38, Inflammation Score:-1, Nutrition Score:1.1052173931638%

Nutrients (% of daily need)

Calories: 72.11kcal (3.61%), Fat: 3.57g (5.49%), Saturated Fat: 2.18g (13.65%), Carbohydrates: 9.49g (3.16%), Net Carbohydrates: 9.27g (3.37%), Sugar: 5.36g (5.96%), Cholesterol: 10.92mg (3.64%), Sodium: 32.69mg (1.42%), Alcohol: 0.02g (100%), Alcohol %: 0.18% (100%), Protein: 0.72g (1.44%), Selenium: 2.14µg (3.05%), Vitamin B1: 0.04mg (2.78%), Folate: 10µg (2.5%), Manganese: 0.05mg (2.43%), Vitamin A: 99.12IU (1.98%), Vitamin B2: 0.03mg (1.87%), Iron: 0.33mg (1.81%), Vitamin B3: 0.32mg (1.59%), Phosphorus: 11.91mg (1.19%), Copper: 0.02mg (1.01%)