



Autumn Striped Refrigerator Cookies

READY IN



255 min.

SERVINGS



60

CALORIES



72 kcal

DESSERT

Ingredients

- 1 teaspoon double-acting baking powder
- 1 cup butter softened
- 1 eggs
- 2.5 cups flour all-purpose
- 1 teaspoon orange zest grated
- 8 drops food coloring red
- 2 oz bittersweet chocolate cooled melted
- 1.5 cups sugar
- 1 teaspoon vanilla

- 8 drops food coloring yellow

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 375F. 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 375F. 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%)