



## Baby Polar Bear Shortbread Cookies

READY IN



75 min.

SERVINGS



38

CALORIES



151 kcal

DESSERT

### Ingredients

- ☐ 1 cup butter softened
- ☐ 0.8 cup granulated sugar
- ☐ 0.5 teaspoon vanilla
- ☐ 0.5 teaspoon salt
- ☐ 2.3 cups flour all-purpose
- ☐ 1 cup powdered sugar
- ☐ 3 teaspoons milk
- ☐ 0.3 teaspoon vanilla
- ☐ 0.8 cup chocolate white grated ( 1 oz from 4-oz package)

- ☐ 0.3 cup peppermint candies white
- ☐ 2 teaspoons semisweet chocolate chips mini
- ☐ 19 small round chocolate-covered creamy mints cut in half
- ☐ 7 oz chocolate chip cookie mix

## Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ knife
- ☐ hand mixer
- ☐ cookie cutter

## Directions

- ☐ Heat oven to 350°F. In large bowl, beat butter and granulated sugar with electric mixer on medium speed until light and fluffy.
- ☐ Add vanilla and salt; beat until blended. Beat in flour gradually on low speed until soft dough forms. Shape dough into ball.
- ☐ On lightly floured surface, roll out dough to 1/4-inch thickness. Using 2-inch round cookie cutter, cut out 38 circles, gently pressing together and rerolling scraps as necessary. Onto ungreased cookie sheets, place circles 2 inches apart.
- ☐ Bake 10 to 12 minutes until edges are just beginning to brown. Immediately remove from cookie sheets to cooling racks. Cool completely before decorating.
- ☐ In small bowl, stir together powdered sugar, 3 teaspoons milk and the vanilla until blended. If necessary, stir in additional milk, 1 teaspoon at a time, until smooth and desired consistency.
- ☐ To Decorate Cookies: Using knife, spread icing over cookies in thin layer. For each cookie, immediately sprinkle about 3/4 teaspoon white chocolate evenly over icing. Press into icing 2 vanilla baking chips, cut side down, for ears, 2 chocolate chips for eyes and 1 mint, cut side down, for nose. Using chocolate icing, pipe mouth.

## Nutrition Facts



 PROTEIN 3.5%  FAT 46.24%  CARBS 50.26%

Properties

Glycemic Index:9.26, Glycemic Load:9.58, Inflammation Score:-1, Nutrition Score:1.6930434814776%

Nutrients (% of daily need)

Calories: 150.58kcal (7.53%), Fat: 7.84g (12.07%), Saturated Fat: 4.76g (29.73%), Carbohydrates: 19.19g (6.4%), Net Carbohydrates: 18.8g (6.84%), Sugar: 11.55g (12.83%), Cholesterol: 13.87mg (4.62%), Sodium: 91.76mg (3.99%), Alcohol: 0.03g (100%), Alcohol %: 0.11% (100%), Protein: 1.34g (2.67%), Vitamin B1: 0.08mg (5.17%), Folate: 17.4µg (4.35%), Selenium: 2.76µg (3.94%), Vitamin B2: 0.06mg (3.38%), Vitamin A: 150.83IU (3.02%), Vitamin B3: 0.57mg (2.83%), Manganese: 0.05mg (2.73%), Iron: 0.46mg (2.56%), Phosphorus: 17.65mg (1.76%), Fiber: 0.38g (1.54%), Vitamin E: 0.17mg (1.13%), Calcium: 10.86mg (1.09%), Magnesium: 4.3mg (1.07%)