



Big Birthday Cookie

READY IN



80 min.

SERVINGS



12

CALORIES



403 kcal

Ingredients

- 17.5 oz chocolate chip cookie mix
- 0.5 cup butter softened
- 1 eggs
- 1 serving purple gel food coloring
- 12 oz fluffy frosting white
- 1 serving sprinkles

Equipment

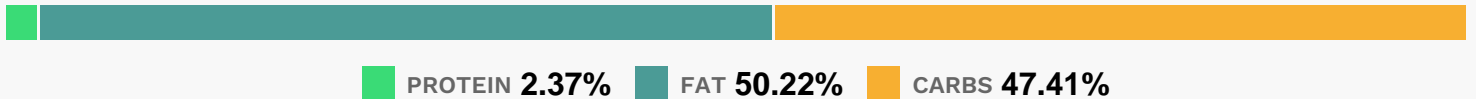
- bowl
- frying pan

- oven
- wire rack
- pizza pan
- aluminum foil
- ziploc bags

Directions

- Heat oven to 350°F. Line 12-inch pizza pan with foil with about 2 inches hanging over edge of pan. Grease foil with shortening for easiest pan removal or spray with cooking spray.
- In medium bowl, stir cookie mix, butter and egg until soft dough forms.
- Spread dough evenly in pan.
- Bake 15 to 20 minutes or until edges are golden brown. Cool completely in pan on cooling rack, about 30 minutes.
- Remove foil from cookie; place on serving platter.
- Add food color to frosting as desired. To pipe, use decorating bag or resealable food-storage plastic bag with small corner cut off bag; decorate cookie as desired.
- Cut into wedges or squares to serve.

Nutrition Facts



Properties

Glycemic Index:11.81, Glycemic Load:21.34, Inflammation Score:-2, Nutrition Score:3.0839130575566%

Nutrients (% of daily need)

Calories: 403.04kcal (20.15%), Fat: 22.62g (34.8%), Saturated Fat: 9.83g (61.42%), Carbohydrates: 48.05g (16.02%), Net Carbohydrates: 46.9g (17.05%), Sugar: 32.06g (35.62%), Cholesterol: 37.28mg (12.43%), Sodium: 266.61mg (11.59%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 2.4g (4.81%), Vitamin B2: 0.18mg (10.59%), Vitamin B1: 0.14mg (9.41%), Folate: 31.97µg (7.99%), Vitamin A: 256.16IU (5.12%), Fiber: 1.16g (4.63%), Vitamin E: 0.69mg (4.61%), Vitamin B3: 0.9mg (4.48%), Vitamin K: 4.36µg (4.15%), Magnesium: 14.56mg (3.64%), Phosphorus: 34.89mg (3.49%), Iron: 0.61mg (3.38%), Potassium: 92.21mg (2.63%), Zinc: 0.28mg (1.88%), Selenium: 1.25µg (1.78%)