



Big Birthday Cookie

READY IN



80 min.

SERVINGS



12

CALORIES



310 kcal

DESSERT

Ingredients

- 0.5 cup butter softened
- 1 pouch chocolate chip cookie mix (1 lb 1.5 oz)
- 1 eggs
- 12 servings purple gel food coloring
- 1 container fluffy frosting white
- 12 servings m&m candies

Equipment

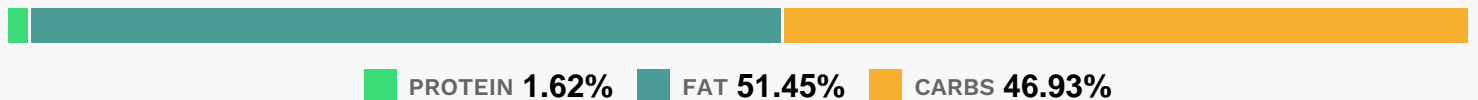
- bowl

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

Directions

- Heat oven to 350F. 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:11.27, Inflammation Score:-1, Nutrition Score:1.7543478454261%

Nutrients (% of daily need)

Calories: 309.71kcal (15.49%), Fat: 17.78g (27.35%), Saturated Fat: 8.3g (51.86%), Carbohydrates: 36.49g (12.16%), Net Carbohydrates: 36.08g (13.12%), Sugar: 33.72g (37.47%), Cholesterol: 36.23mg (12.08%), Sodium: 147.36mg (6.41%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.26g (2.53%), Vitamin B2: 0.14mg (8.02%), Vitamin A: 289.76IU (5.8%), Vitamin E: 0.85mg (5.65%), Vitamin K: 5.68µg (5.41%), Calcium: 22.88mg (2.29%), Selenium: 1.26µg (1.8%), Iron: 0.31mg (1.74%), Phosphorus: 16.5mg (1.65%), Fiber: 0.41g (1.63%), Folate: 5.14µg (1.29%)