



Birthday Confetti Cookies

READY IN



50 min.

SERVINGS



36

CALORIES



92 kcal

DESSERT

Ingredients

- 17.5 oz sugar cookie mix
- 0.5 cup butter softened
- 1 eggs
- 3 tablespoons flour all-purpose
- 0.5 teaspoon almond extract
- 9 tablespoons sprinkles

Equipment

- bowl

- baking sheet
- oven
- wire rack

Directions

- Heat oven to 375°F.
- In large bowl, stir cookie mix, softened butter, egg, flour and almond extract until soft dough forms. Divide dough in half. Refrigerate 1 half.
- Using other half, shape into about 18 (1 1/4-inch) balls.
- Roll balls in 6 tablespoons of the nonpareils.
- Place on ungreased cookie sheet 2 inches apart.
- Bake 6 to 9 minutes. Cool 2 minutes; remove from cookie sheet to cooling rack.
- Remove remaining dough from refrigerator; stir in remaining 3 tablespoons nonpareils. Shape into about 18 (1 1/4-inch) balls.
- Place on ungreased cookie sheet 2 inches apart.
- Bake 6 to 9 minutes. Cool 2 minutes; remove from cookie sheet to cooling rack.

Nutrition Facts



Properties

Glycemic Index:3.47, Glycemic Load:0.35, Inflammation Score:-1, Nutrition Score:0.40260869847692%

Nutrients (% of daily need)

Calories: 91.51kcal (4.58%), Fat: 3.55g (5.47%), Saturated Fat: 1.78g (11.12%), Carbohydrates: 14.16g (4.72%), Net Carbohydrates: 14.14g (5.14%), Sugar: 8.68g (9.65%), Cholesterol: 11.33mg (3.78%), Sodium: 61.4mg (2.67%), Alcohol: 0.02g (100%), Alcohol %: 0.11% (100%), Protein: 0.74g (1.47%), Vitamin A: 85.39IU (1.71%)