



## Birthday Party Cookie Pops

 Dairy Free

READY IN



175 min.

SERVINGS



24

CALORIES



94 kcal

DESSERT

### Ingredients

- ☐ 17.5 oz sugar cookie mix
- ☐ 1 serving basic cookie mix for on cookie mix pouch for cutout cookies
- ☐ 24 celery stalks (with round ends)
- ☐ 1 serving chocolate icing
- ☐ 0.3 cup sprinkles

### Equipment

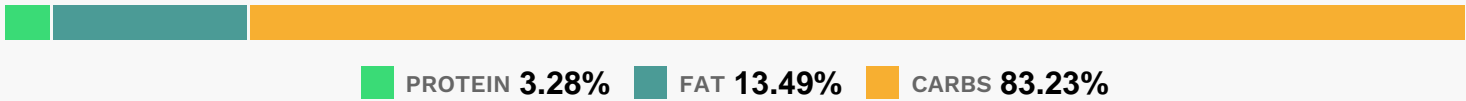
- ☐ bowl
- ☐ baking sheet

- ☐ oven
- ☐ plastic wrap
- ☐ cookie cutter

## Directions

- ☐ In medium bowl, stir cookie mix, flour, butter and egg until dough forms. Shape dough into a ball; flatten slightly. Wrap dough in plastic wrap; refrigerate 1 hour or until firm.
- ☐ Heat oven to 375°F. On lightly floured surface, roll dough to 1/4-inch thickness.
- ☐ Cut with 3-inch party hat-shaped cookie cutter. On ungreased cookie sheets, place cutouts 2 inches apart. Insert 1 craft stick halfway into center of each cookie.
- ☐ Bake 8 to 10 minutes or until edges are lightly browned. Cool 5 minutes; remove from cookie sheets to cooling racks. Cool completely. Decorate cookies with icing and candy sprinkles.
- ☐ Let stand until set.

## Nutrition Facts



## Properties

Glycemic Index:3.13, Glycemic Load:0.36, Inflammation Score:-1, Nutrition Score:0.31869565290601%

## Flavonoids

Apigenin: 0.11mg, Apigenin: 0.11mg, Apigenin: 0.11mg, Apigenin: 0.11mg Luteolin: 0.04mg, Luteolin: 0.04mg, Luteolin: 0.04mg, Luteolin: 0.04mg Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg

## Nutrients (% of daily need)

Calories: 93.89kcal (4.69%), Fat: 1.4g (2.16%), Saturated Fat: 0.12g (0.73%), Carbohydrates: 19.48g (6.49%), Net Carbohydrates: 19.42g (7.06%), Sugar: 11.92g (13.24%), Cholesterol: 0mg (0%), Sodium: 64.45mg (2.8%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.77g (1.53%), Vitamin K: 1.32µg (1.26%), Folate: 4.84µg (1.21%)