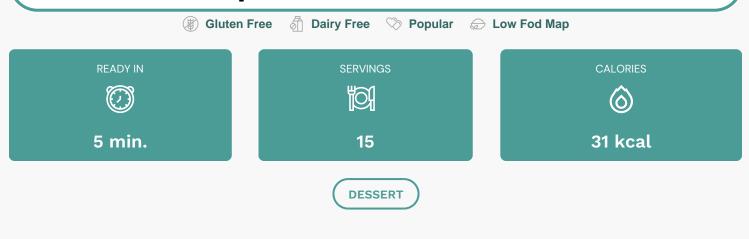


# **Blissful Maple Cream Sandwich Cookies**



# Ingredients

1 boxes lucy's maple bliss cookies gluten-free

0.5 cup powdered sugar sifted
1 pinch salt generous
2 tablespoons non-hydrogenated shortening (I use Spectrum Palm Shortening - Original or Butter Flavor)
0.1 teaspoon vanilla extract

## **Equipment**

bowl

whisk
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### **Directions**

In a small bowl, whisk together the shortening, maple syrup, salt, and vanilla, until smooth. Slowly whisk in the powdered sugar, until smooth – it should be quite thick. If desired, whisk in a little non-dairy milk alternative (I use 1/2 teaspoon) to get the right consistency. Frost one cookie, then top with a second if making sandwich cookies, or simply frost all of the cookies and dig in!

### **Nutrition Facts**



#### **Properties**

Glycemic Index:2.43, Glycemic Load:0.02, Inflammation Score:0, Nutrition Score:0.086956521820115%

#### **Nutrients** (% of daily need)

Calories: 30.92kcal (1.55%), Fat: 1.71g (2.63%), Saturated Fat: 0.43g (2.67%), Carbohydrates: 4.04g (1.35%), Net Carbohydrates: 4.04g (1.47%), Sugar: 3.96g (4.4%), Cholesterol: Omg (0%), Sodium: 2.74mg (0.12%), Alcohol: 0.01g (100%), Alcohol %: 0.25% (100%), Protein: Og (0%)