



Bunny & Chick Cookies

 Dairy Free

READY IN



95 min.

SERVINGS



24

CALORIES



134 kcal

DESSERT

Ingredients

- 17.5 oz sugar cookie mix
- 0.5 cup butter softened
- 1 eggs
- 0.3 cup flour all-purpose
- 1 serving licorice rounds red
- 1 serving m&m candies
- 1 serving candy corn
- 1 serving sprinkles white

1 serving frangelico yellow

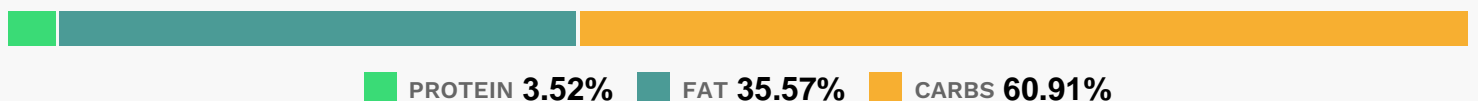
Equipment

- bowl
- baking sheet
- oven
- wire rack

Directions

- Heat oven to 375°F. In medium bowl, stir cookie mix, butter, egg and flour until dough forms.
- For 12 chicks: Shape dough into 12 (1-inch) balls for bodies and 12 (1/2-inch) balls for heads.
- Roll balls in yellow sugar. On ungreased cookie sheet, arrange small balls on tops of large balls to look like chicks. In bottom of each large ball, place licorice pieces for legs. On each small ball, place 1 M&M's™ minis chocolate candy for eye.
- Bake 7 to 9 minutes or until light golden brown. Immediately place candy corn on head of each for beak. Cool 1 minute; remove to wire rack. Cool completely, about 30 minutes.
- For 12 bunnies: Reserve 1/4 cup dough. Shape remaining dough into 12 (1-inch) balls for heads.
- Roll balls in pink or purple sugar. On ungreased cookie sheet, for each bunny, place 1 ball and flatten slightly. With reserved dough, shape bunny ears and cheeks and roll in sugar as desired; arrange on each cookie.
- Place 2 M&M's™ minis chocolate candies on each face for eyes and 1 baking bit for nose.
- Place white candy sprinkles in cheeks for whiskers.
- Bake 7 to 9 minutes or until light golden brown. Cool 1 minute; remove to wire rack. Cool completely, about 30 minutes.

Nutrition Facts



Properties

Glycemic Index:3.13, Glycemic Load:0.72, Inflammation Score:-1, Nutrition Score:0.70043477667091%

Nutrients (% of daily need)

Calories: 133.57kcal (6.68%), Fat: 5.28g (8.12%), Saturated Fat: 0.96g (6%), Carbohydrates: 20.34g (6.78%), Net Carbohydrates: 20.29g (7.38%), Sugar: 11.74g (13.04%), Cholesterol: 6.91mg (2.3%), Sodium: 111.26mg (4.84%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.18g (2.35%), Vitamin A: 180.46IU (3.61%), Folate: 6.6µg (1.65%), Vitamin B1: 0.02mg (1.59%), Selenium: 1µg (1.43%), Vitamin B2: 0.02mg (1.39%), Vitamin E: 0.17mg (1.11%)