



Bunny & Chick Cookies

 Dairy Free

READY IN



95 min.

SERVINGS



24

CALORIES



433 kcal

DESSERT

Ingredients

- 0.5 cup butter softened
- 24 servings candy corn
- 1 eggs
- 0.3 cup flour all-purpose
- 24 servings m&m candies white
- 24 servings m&m candies
- 24 servings green beans red
- 1 pouch sugar cookie mix (1 lb 1.5 oz)

24 servings frangelico yellow

24 servings frangelico yellow

Equipment

bowl

baking sheet

oven

wire rack

Directions

Heat oven to 375F. 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



PROTEIN 3.3% **FAT 25.34%** **CARBS 71.36%**

Properties

Glycemic Index:5.04, Glycemic Load:1.8, Inflammation Score:-5, Nutrition Score:4.9200000017881%

Flavonoids

Luteolin: 0.07mg, Luteolin: 0.07mg, Luteolin: 0.07mg, Luteolin: 0.07mg Kaempferol: 0.25mg, Kaempferol: 0.25mg, Kaempferol: 0.25mg, Kaempferol: 0.25mg Myricetin: 0.07mg, Myricetin: 0.07mg, Myricetin: 0.07mg, Myricetin: 0.07mg Quercetin: 1.5mg, Quercetin: 1.5mg, Quercetin: 1.5mg, Quercetin: 1.5mg

Nutrients (% of daily need)

Calories: 432.95kcal (21.65%), Fat: 12.24g (18.83%), Saturated Fat: 5.22g (32.6%), Carbohydrates: 77.55g (25.85%), Net Carbohydrates: 75.22g (27.35%), Sugar: 62.49g (69.43%), Cholesterol: 11.32mg (3.77%), Sodium: 234.49mg (10.2%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 3.59g (7.17%), Vitamin K: 23.66µg (22.53%), Vitamin A: 625.76IU (12.52%), Fiber: 2.33g (9.32%), Vitamin C: 6.9mg (8.36%), Manganese: 0.13mg (6.41%), Folate: 24.75µg (6.19%), Iron: 1.1mg (6.12%), Calcium: 57.79mg (5.78%), Vitamin B2: 0.08mg (4.75%), Vitamin B1: 0.07mg (4.6%), Vitamin B6: 0.08mg (4.08%), Magnesium: 14.4mg (3.6%), Potassium: 121.96mg (3.48%), Vitamin B3: 0.57mg (2.83%), Phosphorus: 27.02mg (2.7%), Vitamin E: 0.39mg (2.61%), Copper: 0.04mg (2.06%), Selenium: 1.33µg (1.91%), Vitamin B5: 0.16mg (1.62%), Zinc: 0.16mg (1.1%)