



Cake Mix Rolled Sugar Cookies

READY IN



320 min.

SERVINGS



24

CALORIES



196 kcal

DESSERT

Ingredients

- 1 box cake mix white
- 0.5 cup butter melted
- 1 teaspoon almond extract
- 1 eggs
- 16 oz vanilla frosting
- 1 serving purple gel food coloring

Equipment

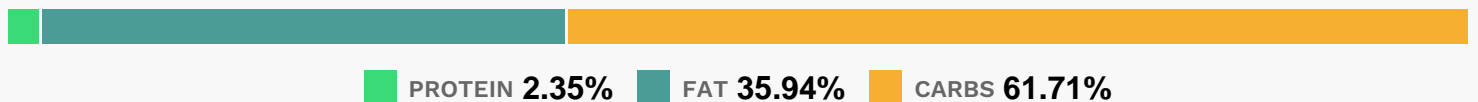
- bowl

- baking sheet
- oven
- toothpicks
- cookie cutter
- microwave

Directions

- Heat oven to 375°F (350°F for dark or nonstick cookie sheets). In large bowl, stir cake mix, melted butter, vanilla and egg until well blended.
- On floured surface, roll dough 1/4 inch thick; cut into desired shapes with 2 1/2-inch cookie cutters. Reroll dough, and cut additional shapes.
- Place cutouts 2 inches apart on ungreased cookie sheets.
- Bake 6 to 8 minutes or until edges are light golden brown. Cool 1 minute; remove from cookie sheets to cooling racks. Cool completely, about 30 minutes.
- In custard cup, stir together small amount of water and food color to thinner consistency. Set aside. In microwavable bowl, microwave frosting uncovered on High 10 to 15 seconds or until looser texture; stir. Working with 1 cookie at a time, spread warm frosting on cookie. Using photo as a guide, paint or place small dots of color on frosted cookie. Swirl the color with food-safe paintbrush or toothpick to create marbled design. Repeat frosting and marbling with remaining cookies. If frosting has cooled too much, reheat as needed.
- Let stand about 4 hours or until set. Store covered in airtight container at room temperature with waxed paper between layers.

Nutrition Facts



Properties

Glycemic Index:3.88, Glycemic Load:5.52, Inflammation Score:-1, Nutrition Score:2.3913043264462%

Nutrients (% of daily need)

Calories: 196.15kcal (9.81%), Fat: 7.87g (12.1%), Saturated Fat: 3.47g (21.69%), Carbohydrates: 30.39g (10.13%), Net Carbohydrates: 30.16g (10.97%), Sugar: 21.02g (23.36%), Cholesterol: 16.99mg (5.66%), Sodium: 217.09mg (9.44%), Alcohol: 0.06g (100%), Alcohol %: 0.15% (100%), Protein: 1.16g (2.32%), Phosphorus: 80.77mg (8.08%), Vitamin B2:

0.11mg (6.7%), Calcium: 49.92mg (4.99%), Folate: 17.59µg (4.4%), Vitamin E: 0.61mg (4.04%), Selenium: 2.48µg (3.55%), Vitamin B1: 0.05mg (3.31%), Vitamin K: 3.38µg (3.21%), Vitamin B3: 0.56mg (2.8%), Iron: 0.48mg (2.69%), Vitamin A: 128.08IU (2.56%), Manganese: 0.05mg (2.25%), Vitamin B5: 0.11mg (1.07%)