



Candy Corn Cookies

 Dairy Free

READY IN



150 min.

SERVINGS



100

CALORIES



29 kcal

DESSERT

Ingredients

- ☐ 0.3 cup butter melted
- ☐ 1 eggs
- ☐ 100 servings orange food coloring
- ☐ 2 oz bittersweet chocolate cooled melted
- ☐ 1 pouch sugar cookie mix (1 lb 1.5 oz)

Equipment

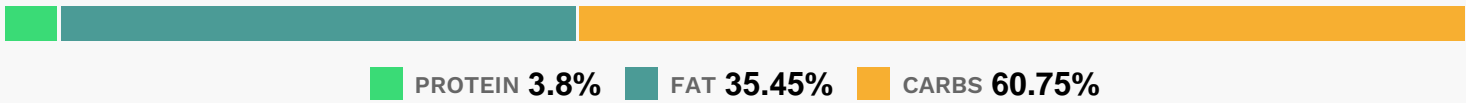
- ☐ bowl
- ☐ frying pan

- ☐ baking sheet
- ☐ oven
- ☐ loaf pan

Directions

- ☐ Line 8x4-inch loaf pan with waxed paper, extending paper over sides of pan. In medium bowl, stir cookie mix, butter and egg until soft dough forms.
- ☐ On work surface, place 3/4 cup dough. Knead desired amount of food color into dough until color is uniform. Press dough evenly in bottom of pan.
- ☐ Divide remaining dough in half. On work surface, knead chocolate into one half remaining dough until color is uniform. Press over orange dough in pan, pressing gently to edge of pan. Gently press remaining plain dough into pan on top of chocolate dough. Refrigerate 1 1/2 to 2 hours or until firm.
- ☐ Heat oven to 375F.
- ☐ Remove dough from pan.
- ☐ Cut crosswise into 1/4-inch-thick slices.
- ☐ Cut each slice into 5 wedges. On ungreased cookie sheet, place wedges 1 inch apart.
- ☐ Bake 7 to 9 minutes or until cookies are set and edges are very light golden brown. Cool 1 minute; remove from cookie sheet. Cool completely. Store in tightly covered container.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:0.1904347817535%

Nutrients (% of daily need)

Calories: 28.84kcal (1.44%), Fat: 1.14g (1.75%), Saturated Fat: 0.26g (1.66%), Carbohydrates: 4.38g (1.46%), Net Carbohydrates: 4.33g (1.58%), Sugar: 2.51g (2.79%), Cholesterol: 1.67mg (0.56%), Sodium: 21.99mg (0.96%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.27g (0.55%)