

# **Candy Corn Sugar Cookies**

airy Free







DESSERT

## Ingredients

L	O.3 cup flour all-purpose gold medal®
Γ	0.3 cup cranberry-orange relish

3 tablespoons sugar yellow betty crocker®

16.5 oz sugar refrigerated

1 lb vanilla frosting betty crocker® (do not use whipped frosting)

### **Equipment**

bowl

baking sheet

	oven
	knife
	wire rack
	pizza cutter
Di	rections
	Heat oven to 350°F.
	Sprinkle work surface with flour.
	Cut cookie dough lengthwise into 4 quarters. While working with 1 quarter, return remaining dough to refrigerator. Press or roll each quarter of dough into 12x4-inch strip.
	With pizza cutter or knife, cut each strip into 6 triangles by making alternating angled cuts across strip. Shape 2 end pieces to form 1 triangle. On ungreased cookie sheets, place cookies 1/2 inch apart.
	Bake 7 to 9 minutes or until edges are very light golden brown. Cool 1 minute; remove from cookie sheets to cooling rack. Cool completely, about 10 minutes.
	Spread frosting on cooled cookies. Before frosting dries and working over bowl, spoon yellow sugar onto bottom third of each cookie to coat. Spoon orange candy sprinkles in stripe onto middle of each cookie.
	Nutrition Facts
	PROTEIN 0.36% FAT 16.77% CARBS 82.87%

#### **Properties**

Glycemic Index:10.74, Glycemic Load:17.97, Inflammation Score:0, Nutrition Score:0.6100000005183%

#### **Flavonoids**

Hesperetin: 0.44mg, Hesperetin: 0.44mg, Hesperetin: 0.44mg, Hesperetin: 0.44mg Naringenin: 0.25mg, Naringenin: 0.25mg, Naringenin: 0.25mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

### Nutrients (% of daily need)

Calories: 141.8kcal (7.09%), Fat: 2.69g (4.15%), Saturated Fat: 0.48g (3.02%), Carbohydrates: 29.96g (9.99%), Net Carbohydrates: 29.89g (10.87%), Sugar: 28.33g (31.48%), Cholesterol: Omg (0%), Sodium: 30.01mg (1.3%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 0.13g (0.26%), Vitamin B2: 0.06mg (3.44%), Vitamin K: 2.11µg (2.01%),

Vitamin E: 0.25mg (1.68%), Vitamin C: 0.86mg (1.04%)