



Candy Corn Swirl Cookies

 Dairy Free

READY IN



185 min.

SERVINGS



42

CALORIES



84 kcal

DESSERT

Ingredients

- 1 cup butter softened
- 1.5 cups powdered sugar
- 1 eggs
- 1 tablespoons orange zest grated
- 2.5 cups flour all-purpose
- 1 teaspoon baking soda
- 1 teaspoon cream of tartar
- 0.1 teaspoon purple gel food coloring

- 0.1 teaspoon purple gel food coloring yellow
- 1 serving coarse salt

Equipment

- bowl
- baking sheet
- oven
- wire rack
- plastic wrap
- hand mixer

Directions

- In large bowl, beat butter, powdered sugar, egg and orange peel with electric mixer on medium speed, or mix with spoon. Stir in flour, baking soda and cream of tartar.
- Divide dough into thirds. Tint one portion orange and one portion yellow; leave remaining portion plain. Flatten each portion into a disk. Wrap in plastic wrap; refrigerate 20 minutes.
- On separate sheets of lightly floured waxed paper, roll each portion of dough into 12x9-inch rectangle.
- Place orange rectangle on top of yellow rectangle, using waxed paper ends to help flip dough over. Top with plain dough rectangle. Starting on a long side, and using waxed paper as an aid, roll dough into a cylinder. Wrap in plastic; refrigerate 1 hour.
- Heat oven to 375°F.
- Cut dough into 1/4-inch slices. On ungreased cookie sheet, place slices about 1 inch apart.
- Sprinkle with coarse sugar.
- Bake 7 to 8 minutes or until edges are set. Cool 1 minute; remove from cookie sheet to cooling rack.

Nutrition Facts



PROTEIN 4.48% **FAT 47.96%** **CARBS 47.56%**

Properties

Glycemic Index:1.79, Glycemic Load:4.11, Inflammation Score:-2, Nutrition Score:1.406521729963%

Nutrients (% of daily need)

Calories: 84.44kcal (4.22%), Fat: 4.52g (6.96%), Saturated Fat: 0.95g (5.92%), Carbohydrates: 10.09g (3.36%), Net Carbohydrates: 9.87g (3.59%), Sugar: 4.22g (4.68%), Cholesterol: 3.9mg (1.3%), Sodium: 83.4mg (3.63%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.95g (1.9%), Selenium: 2.87µg (4.1%), Vitamin A: 199.59IU (3.99%), Vitamin B1: 0.06mg (3.97%), Folate: 14.21µg (3.55%), Vitamin B2: 0.04mg (2.62%), Manganese: 0.05mg (2.57%), Vitamin B3: 0.44mg (2.21%), Iron: 0.37mg (2.06%), Vitamin E: 0.18mg (1.22%), Phosphorus: 11.39mg (1.14%)