



Celebration Cookies

 Dairy Free

READY IN



55 min.

SERVINGS



32

CALORIES



157 kcal

DESSERT

Ingredients

- ☐ 1 box duncan hines classic decadent cake mix white yellow
- ☐ 0.3 cup shortening
- ☐ 0.3 cup butter softened
- ☐ 0.5 teaspoon vanilla
- ☐ 1 eggs
- ☐ 16 oz vanilla frosting your favorite (or flavor)

Equipment

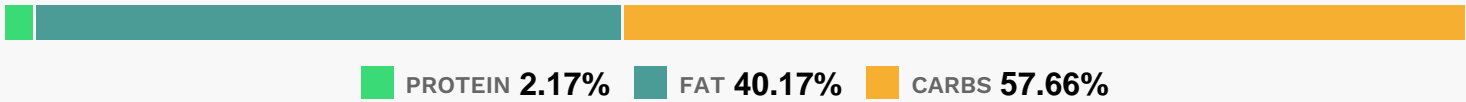
- ☐ bowl

- ☐ baking sheet
- ☐ oven
- ☐ wire rack
- ☐ cookie cutter
- ☐ rolling pin

Directions

- ☐ Heat oven to 375°F (350°F for dark or nonstick pans). In large bowl, mix about half of the dry cake mix, the shortening, butter, vanilla and egg, using spoon, until thoroughly mixed. Stir in remaining cake mix. Break up any lumps with fork.
- ☐ Divide dough in half. On lightly floured cloth-covered board, roll each half 1/4 inch thick with cloth-covered rolling pin.
- ☐ Cut dough with 2 1/2-inch bell- or heart-shaped cookie cutter.
- ☐ Place 1 inch apart on ungreased cookie sheets.
- ☐ Bake 6 to 8 minutes or just until set (centers will be soft).
- ☐ Remove from cookie sheets to cooling rack. Cool completely, about 30 minutes. Decorate cookies with frosting. Store loosely covered.

Nutrition Facts



Properties

Glycemic Index:1.34, Glycemic Load:4.14, Inflammation Score:-1, Nutrition Score:1.859130428942%

Nutrients (% of daily need)

Calories: 157.38kcal (7.87%), Fat: 7.06g (10.86%), Saturated Fat: 1.71g (10.68%), Carbohydrates: 22.81g (7.6%), Net Carbohydrates: 22.63g (8.23%), Sugar: 15.76g (17.51%), Cholesterol: 5.11mg (1.7%), Sodium: 162.39mg (7.06%), Alcohol: 0.02g (100%), Alcohol %: 0.08% (100%), Protein: 0.86g (1.72%), Phosphorus: 60.27mg (6.03%), Vitamin B2: 0.09mg (5%), Vitamin E: 0.58mg (3.84%), Calcium: 37.31mg (3.73%), Folate: 13.11µg (3.28%), Vitamin K: 3.42µg (3.26%), Selenium: 1.83µg (2.61%), Vitamin B1: 0.04mg (2.51%), Vitamin B3: 0.42mg (2.09%), Iron: 0.36mg (2.02%), Vitamin A: 92.01IU (1.84%), Manganese: 0.03mg (1.68%)