



Chocolate Moose

READY IN



45 min.

SERVINGS



9

CALORIES



700 kcal

SIDE DISH

Ingredients

- 0.8 cup butter softened
- 15 ounce chocolate frosting canned
- 1 large eggs
- 2.5 cups flour all-purpose
- 0.5 teaspoon salt
- 6 ounces semisweet chocolate morsels melted
- 1 cup sugar
- 9 servings sugar
- 1 teaspoon vanilla extract

Equipment

- baking sheet
- oven
- plastic wrap
- hand mixer
- cookie cutter
- wax paper
- microwave

Directions

- Beat butter at medium speed of an electric mixer until creamy; gradually add 1 cup sugar, beating well.
- Add egg and vanilla, mixing well. Stir in melted morsels.
- Combine flour and salt; add to butter mixture, beating well. Shape dough into a flat disc.
- Cut dough into thirds. Wrap in wax paper. Cover and chill briefly until dough is a good rolling consistency.
- Place each portion of dough on a large lightly greased cookie sheet. Cover with wax paper or plastic wrap.
- Roll dough to 1/4" thickness on cookie sheets.
- Cut out cookies, using desired cookie cutters. (We tested with 3" and 6" moose cutters.)
- Sprinkle with sugar. Peel away excess dough.
- Bake at 350 for 10 to 11 minutes for small cookies and 12 minutes for larger cookies. Cool 5 minutes on cookie sheets; remove to wire racks, and cool completely.
- Place opened can of frosting in microwave. Microwave at MEDIUM (50% power) 45 seconds; stir. Microwave 30 more seconds.
- Spread frosting over cookie antlers and feet, if desired.
- Sprinkle with chocolate sprinkles and sparkling sugar, if desired.
- Let harden on wire racks.

Nutrition Facts

■ PROTEIN 3.43% ■ FAT 40.22% ■ CARBS 56.35%

Properties

Glycemic Index:29.46, Glycemic Load:43.07, Inflammation Score:-5, Nutrition Score:10.332173933154%

Nutrients (% of daily need)

Calories: 700.01kcal (35%), Fat: 31.88g (49.04%), Saturated Fat: 16.73g (104.55%), Carbohydrates: 100.46g (33.49%), Net Carbohydrates: 97.58g (35.48%), Sugar: 68.54g (76.15%), Cholesterol: 62.47mg (20.82%), Sodium: 348.15mg (15.14%), Alcohol: 0.15g (100%), Alcohol %: 0.12% (100%), Caffeine: 17.2mg (5.73%), Protein: 6.12g (12.25%), Manganese: 0.6mg (30.25%), Selenium: 15.84µg (22.62%), Iron: 3.6mg (19.98%), Copper: 0.39mg (19.36%), Vitamin B1: 0.29mg (19.2%), Folate: 67.19µg (16.8%), Phosphorus: 139.53mg (13.95%), Vitamin B2: 0.23mg (13.39%), Magnesium: 51.93mg (12.98%), Fiber: 2.87g (11.5%), Vitamin B3: 2.28mg (11.39%), Vitamin A: 512.65IU (10.25%), Vitamin E: 1.37mg (9.11%), Potassium: 250.5mg (7.16%), Zinc: 0.97mg (6.49%), Vitamin B5: 0.33mg (3.28%), Calcium: 28.83mg (2.88%), Vitamin K: 2.81µg (2.67%), Vitamin B12: 0.12µg (1.93%), Vitamin B6: 0.03mg (1.71%)