



Christmas Bar Packages

 Vegetarian

READY IN



100 min.

SERVINGS



64

CALORIES



71 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- 1 cup butter softened
- 0.5 cup brown sugar packed
- 0.3 teaspoon ground cinnamon
- 1 teaspoon vanilla
- 2.3 cups flour all-purpose
- 2 cups powdered sugar
- 0.3 cup butter softened
- 0.5 teaspoon vanilla

- 1 serving purple gel food coloring
- 1 tablespoons frangelico

Equipment

- bowl
- frying pan
- baking sheet
- oven
- knife
- plastic wrap
- hand mixer
- ziploc bags

Directions

- Line 8-inch square pan with plastic wrap. In large bowl with electric mixer, beat all cookie ingredients except flour at medium speed, scraping bowl occasionally, until creamy. Reduce speed to low; beat in flour, scraping bowl occasionally, until mixture forms a dough. Press dough firmly and evenly in pan. Refrigerate 30 minutes.
- Heat oven to 350°F. Using edges of plastic wrap, lift dough from pan. With sharp knife, cut into 8 rows in each direction to make 64 squares; carefully place squares 1 inch apart on ungreased cookie sheets.
- Bake 13 to 17 minutes or until edges are lightly browned. Cool 5 minutes; remove from cookie sheets. Cool completely, about 10 minutes.
- In medium bowl, mix all frosting ingredients except food color until smooth, adding enough half-and-half for desired spreading consistency. In small bowl, mix 1/3 cup of the frosting and enough food color until desired color and well blended; place in small resealable food storage plastic bag and partially seal.
- Spread uncolored frosting over cooled cookies.
- Cut small hole in bottom corner of bag of colored frosting. Squeeze bag to pipe frosting onto each cookie to resemble bows.

Nutrition Facts



■ PROTEIN 2.75% ■ FAT 48.41% ■ CARBS 48.84%

Properties

Glycemic Index:2.81, Glycemic Load:2.43, Inflammation Score:-1, Nutrition Score:0.81695651554543%

Nutrients (% of daily need)

Calories: 71.31kcal (3.57%), Fat: 3.88g (5.97%), Saturated Fat: 2.44g (15.24%), Carbohydrates: 8.8g (2.93%), Net Carbohydrates: 8.68g (3.16%), Sugar: 5.36g (5.96%), Cholesterol: 10.17mg (3.39%), Sodium: 31.06mg (1.35%), Alcohol: 0.03g (100%), Alcohol %: 0.28% (100%), Protein: 0.5g (0.99%), Vitamin A: 118.2IU (2.36%), Vitamin B1: 0.03mg (2.32%), Selenium: 1.58µg (2.26%), Folate: 8.2µg (2.05%), Manganese: 0.03mg (1.64%), Vitamin B2: 0.02mg (1.42%), Vitamin B3: 0.26mg (1.32%), Iron: 0.22mg (1.22%)