



Christmas Candy Cane Cookies

 Dairy Free

READY IN



45 min.

SERVINGS



48

CALORIES



53 kcal

DESSERT

Ingredients

- ☐ 0.3 cup butter softened
- ☐ 1 eggs
- ☐ 2 drops purple gel food coloring green red
- ☐ 1 pouch sugar cookie mix (1 lb 1.5 oz)

Equipment

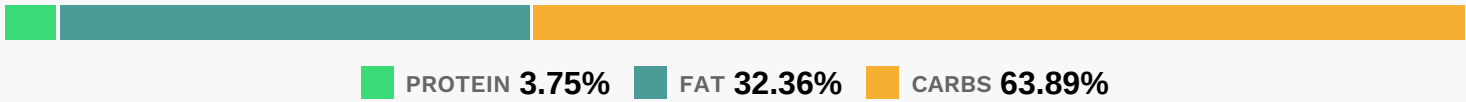
- ☐ bowl
- ☐ baking sheet
- ☐ oven

☐ wire rack

Directions

- ☐ Heat oven to 375F. In large bowl, stir cookie mix, butter and egg until dough forms. Divide dough in half. Stir food color into 1 half; mix well.
- ☐ For each candy cane, shape 1 teaspoon dough from each half into 4-inch rope.
- ☐ Place 1 red and white rope side by side on ungreased cookie sheet; press together lightly and twist. Curve top of cookie down to form handle of cane.
- ☐ Bake 7 to 8 minutes or until set. Cool 1 minute; remove from cookie sheet to wire rack.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:0.21956521709976%

Nutrients (% of daily need)

Calories: 53.24kcal (2.66%), Fat: 1.91g (2.94%), Saturated Fat: 0.29g (1.82%), Carbohydrates: 8.5g (2.83%), Net Carbohydrates: 8.5g (3.09%), Sugar: 4.8g (5.33%), Cholesterol: 3.41mg (1.14%), Sodium: 45.69mg (1.99%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.5g (1%), Vitamin A: 61.34IU (1.23%)