



Christmas Cookie Packages

 Dairy Free

READY IN



220 min.

SERVINGS



60

CALORIES



68 kcal

DESSERT

Ingredients

- ☐ 1.5 cups powdered sugar
- ☐ 1 cup butter softened
- ☐ 1 teaspoon vanilla
- ☐ 0.5 teaspoon almond extract
- ☐ 1 eggs
- ☐ 2.5 cups flour all-purpose
- ☐ 1 teaspoon baking soda
- ☐ 1 teaspoon cream of tartar

- ☐ 4.3 oz fluffy frosting
- ☐ 1 serving star anise
- ☐ 1 serving edible gold dust

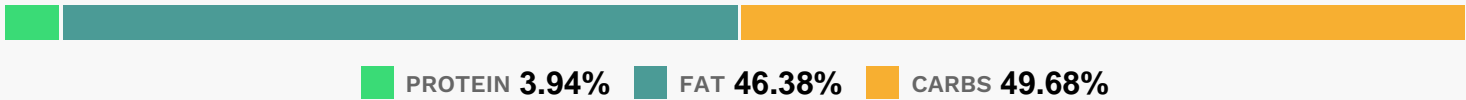
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ wire rack

Directions

- ☐ In large bowl, mix powdered sugar, butter, vanilla, almond extract and egg with spoon. Stir in flour, baking soda and cream of tartar. Cover; refrigerate about 2 hours or until firm.
- ☐ Heat oven to 375°F. Lightly grease cookie sheet with shortening or cooking spray. Divide dough in half.
- ☐ Roll half of dough at a time on lightly floured surface to 1/4-inch thickness.
- ☐ Cut into 2-inch squares.
- ☐ Place on cookie sheet.
- ☐ Bake 7 to 8 minutes or until edges are light brown.
- ☐ Remove from cookie sheet to wire rack. Cool completely, about 30 minutes.
- ☐ Decorate tops of each package with icings to form ribbon and bow; arrange with candies and sprinkle with glitter.

Nutrition Facts



Properties

Glycemic Index:2.05, Glycemic Load:3.46, Inflammation Score:-1, Nutrition Score:1.0226086903687%

Nutrients (% of daily need)

Calories: 67.75kcal (3.39%), Fat: 3.49g (5.38%), Saturated Fat: 0.72g (4.52%), Carbohydrates: 8.42g (2.81%), Net Carbohydrates: 8.28g (3.01%), Sugar: 4.23g (4.7%), Cholesterol: 2.73mg (0.91%), Sodium: 58.85mg (2.56%), Alcohol: 0.03g (100%), Alcohol %: 0.29% (100%), Protein: 0.67g (1.33%), Selenium: 2.01µg (2.87%), Vitamin B1: 0.04mg (2.79%), Vitamin A: 139.34IU (2.79%), Folate: 10.08µg (2.52%), Vitamin B2: 0.04mg (2.19%), Manganese: 0.04mg (1.83%), Vitamin B3: 0.31mg (1.57%), Iron: 0.27mg (1.49%), Vitamin E: 0.16mg (1.06%)