



Christmas Cookie Pops

 Dairy Free

READY IN



70 min.

SERVINGS



12

CALORIES



321 kcal

DESSERT

Ingredients

- ☐ 17.5 oz sugar cookie mix
- ☐ 1 serving basic cookie mix for on cookie mix pouch for cutout cookies
- ☐ 1 serving drop natural food coloring green
- ☐ 12 celery stalks with rounded ends
- ☐ 16 oz fluffy frosting white (any variety)
- ☐ 1 serving frangelico assorted (see ideas below)

Equipment

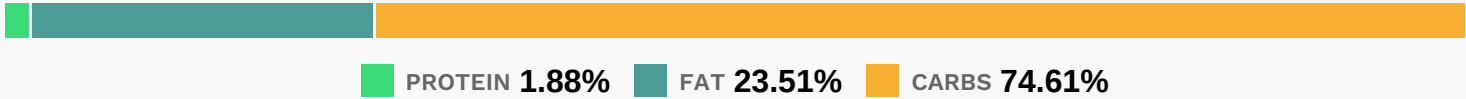
- ☐ bowl

- ☐ baking sheet
- ☐ oven
- ☐ knife
- ☐ cookie cutter
- ☐ rolling pin
- ☐ kitchen scissors

Directions

- ☐ Heat oven to 375°F.
- ☐ Stir cookie mix, flour, butter and egg in medium bowl until dough forms. Divide dough in half. Stir green food color, a drop at a time, into part of dough used to make Christmas Trees until desired color is reached.
- ☐ Roll dough on floured surface until about 1/4 inch thick.
- ☐ Cut green dough with 3 1/2- to 5-inch Christmas tree cookie cutter; cut white dough with 3 1/2- to 5-inch snowman cookie cutter.
- ☐ Place 2 inches apart on ungreased cookie sheet. Carefully insert a wooden stick into bottom of each cookie.
- ☐ Bake 10 to 13 minutes or until edges are light golden brown. Cool 1 minute before removing from cookie sheet. Cool completely, about 30 minutes. Decorate as directed below.
- ☐ Christmas Trees: Leave frosting white OR stir a few drops green food color into frosting if desired; spread baked cookies with frosting.
- ☐ Sprinkle with colored sugar. Press tiny candies into frosting for tree decorations. To make star for top of tree, flatten large yellow gumdrop by rolling with rolling pin; cut into star shape with sharp knife.
- ☐ Place on cookie.
- ☐ Spread baked cookies with frosting. To make hat, flatten large black gumdrop by rolling with rolling pin; cut into hat shape with sharp knife.
- ☐ Place on cookie. To make scarf, cut long strip from any red variety Betty Crocker Fruit by the Foot® chewy fruit snack roll; cut small slits into ends of scarf with scissors to look like fringe.
- ☐ Place around neck of snowman. Use raisins or candy for eyes, nose and buttons. Attach small unwrapped candy cane to snowman.

Nutrition Facts



Properties

Glycemic Index:6.25, Glycemic Load:11.05, Inflammation Score:1, Nutrition Score:1.2339130474821%

Flavonoids

Apigenin: 0.11mg, Apigenin: 0.11mg, Apigenin: 0.11mg, Apigenin: 0.11mg Luteolin: 0.04mg, Luteolin: 0.04mg, Luteolin: 0.04mg, Luteolin: 0.04mg Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg

Nutrients (% of daily need)

Calories: 321.36kcal (16.07%), Fat: 8.37g (12.88%), Saturated Fat: 1.13g (7.03%), Carbohydrates: 59.79g (19.93%), Net Carbohydrates: 59.72g (21.72%), Sugar: 43.13g (47.92%), Cholesterol: 0mg (0%), Sodium: 190.96mg (8.3%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.51g (3.01%), Vitamin B2: 0.13mg (7.68%), Vitamin K: 6.09µg (5.8%), Vitamin E: 0.59mg (3.93%), Folate: 11.08µg (2.77%), Vitamin B1: 0.03mg (1.96%), Vitamin B3: 0.26mg (1.31%), Iron: 0.22mg (1.21%)