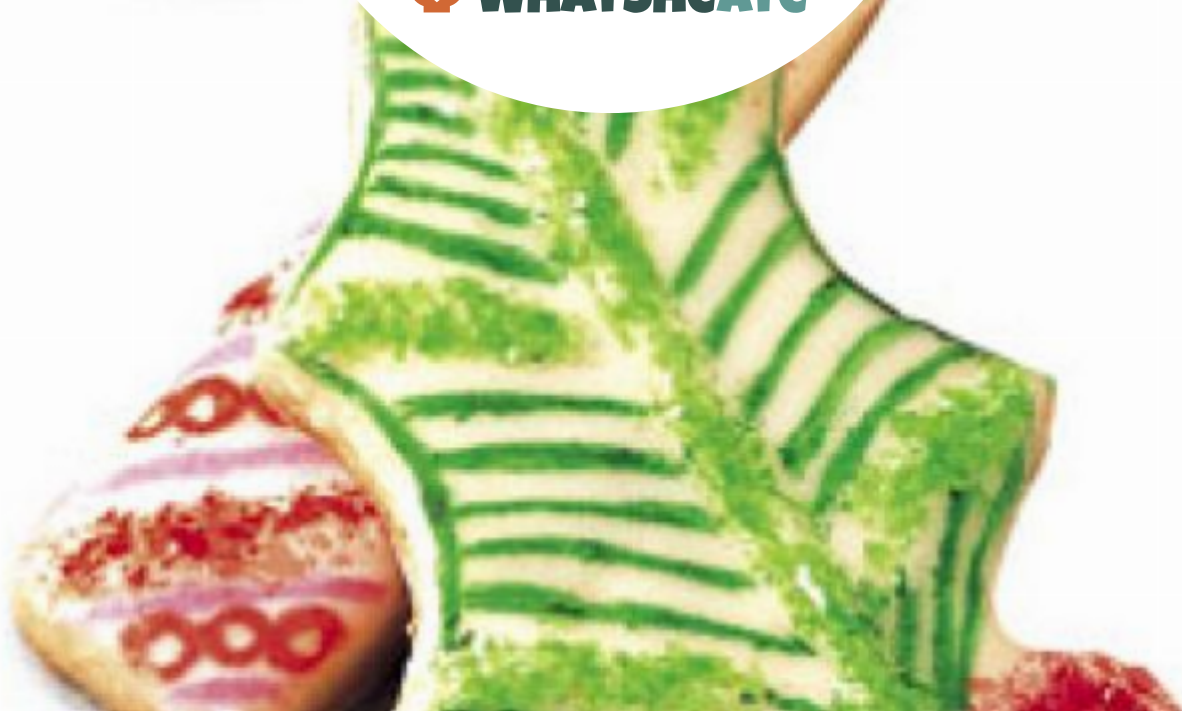




Christmas Cutouts with Vanilla Icing

 Vegetarian

READY IN



45 min.

SERVINGS



60

CALORIES



189 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 3 cups all purpose flour
- ☐ 1 teaspoon double-acting baking powder
- ☐ 1 large eggs
- ☐ 60 servings food-safe colored markers (such as FooDoodler pens; see note*)
- ☐ 4 cups powdered sugar sifted () (, then measured)
- ☐ 0.5 teaspoon salt
- ☐ 2 tablespoons cup heavy whipping cream sour
- ☐ 1 cup sugar

- ☐ 60 servings colored sugar crystals
- ☐ 60 servings additional sugar
- ☐ 1 cup butter unsalted room temperature (2 sticks)
- ☐ 0.5 teaspoon vanilla extract
- ☐ 3 tablespoons milk whole ()

Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ knife
- ☐ hand mixer
- ☐ cookie cutter
- ☐ offset spatula

Directions

- ☐ Sift first 3 ingredients into medium bowl. Using electric mixer, beat butter and 1 cup sugar in large bowl to blend well.
- ☐ Add egg, sour cream, and vanilla; beat 1 minute. Beat in dry ingredients in 2 additions until just blended. Gather dough together; divide in half. Flatten each half into disk; wrap in plastic and chill 1 hour. (Can be made 1 day ahead. Keep chilled. Soften dough slightly at room temperature before rolling out.)
- ☐ Line 2 baking sheets with parchment paper.
- ☐ Sprinkle work surface and top of dough disks with additional sugar. Working with 1 disk at a time, roll out dough to 1/4-inch thickness (dough will be very soft). Using assorted 2- to 3-inch cookie cutters, cut out cookies.
- ☐ Transfer to prepared sheets, spacing 1 inch apart. Gather scraps and roll out on sugared surface; cut out more cookies. Repeat until all dough is used. Chill all cookies on baking sheets at least 15 minutes and up to 1 hour.
- ☐ Preheat oven to 350°F.

- ☐
- Bake cookies, 1 sheet at a time, until light golden at edges, about 12 minutes.

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Nutrition Facts



Properties

Glycemic Index:6.92, Glycemic Load:22.56, Inflammation Score:-1, Nutrition Score:1.2060869465704%

Nutrients (% of daily need)

Calories: 188.79kcal (9.44%), Fat: 3.4g (5.23%), Saturated Fat: 2.03g (12.71%), Carbohydrates: 40.06g (13.35%), Net Carbohydrates: 39.89g (14.51%), Sugar: 35.18g (39.09%), Cholesterol: 11.56mg (3.85%), Sodium: 29.02mg (1.26%), Alcohol: 0.01g (100%), Alcohol %: 0.03% (100%), Protein: 0.82g (1.63%), Selenium: 2.65µg (3.79%), Vitamin B1: 0.05mg (3.34%), Folate: 11.97µg (2.99%), Vitamin B2: 0.04mg (2.61%), Manganese: 0.04mg (2.23%), Vitamin A: 102.75IU (2.06%), Vitamin B3: 0.37mg (1.86%), Iron: 0.33mg (1.84%), Phosphorus: 11.83mg (1.18%)