



Christmas Surprise Sugar Cookies

 Dairy Free

READY IN



105 min.

SERVINGS



48

CALORIES



43 kcal

DESSERT

Ingredients

- 17.5 oz sugar cookie mix
- 1 serving basic cookie mix for on cookie mix pouch for cutout cookies
- 1 serving purple gel food coloring green red
- 16 crème de cassis liqueur rectangular cut into thirds thin
- 1 serving sprinkles assorted

Equipment

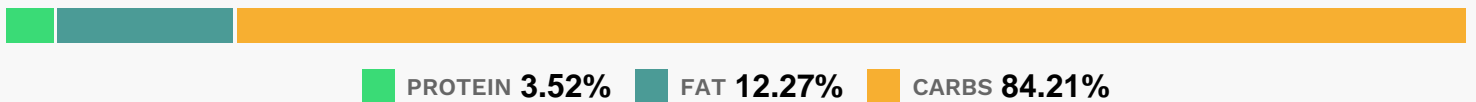
- bowl
- baking sheet

- oven
- knife
- wire rack
- cookie cutter

Directions

- Heat oven to 375°F. In medium bowl, stir cookie mix, flour, butter and egg until dough forms. Divide dough into thirds. Tint one-third red and one-third green with food colors; leave one-third plain. Keep dough covered tightly until ready to use.
- On floured surface, roll each third of dough until 1/8 inch thick. For round cookies, cut with 1 1/2-inch cookie cutter; for square cookies, cut into 1 1/2-inch squares using sharp knife. (Dip cutter or knife in flour for easier cutting.)
- On ungreased cookie sheet, place half the cookies 1 inch apart.
- Place 1 candy piece on center of each cookie; top with another cookie. Gently press edges together to seal, using tines of fork. To decorate before baking, sprinkle cookies with colored sprinkles, sugars or decors as desired.
- Bake 6 to 8 minutes or until edges are light brown. Cool 1 minute; remove from cookie sheet to wire rack. Cool completely, about 30 minutes. Decorate with gels as desired.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:0, Nutrition Score:0.063913042292647%

Nutrients (% of daily need)

Calories: 42.82kcal (2.14%), Fat: 0.57g (0.88%), Saturated Fat: 0.01g (0.06%), Carbohydrates: 8.84g (2.95%), Net Carbohydrates: 8.84g (3.21%), Sugar: 5.13g (5.7%), Cholesterol: 0mg (0%), Sodium: 29.57mg (1.29%), Alcohol: 0.1g (100%), Alcohol %: 1.15% (100%), Protein: 0.37g (0.74%)