



Christmas Surprise Sugar Cookies

 Dairy Free

READY IN



105 min.

SERVINGS



48

CALORIES



98 kcal

DESSERT

Ingredients

- ☐ 0.3 cup butter softened
- ☐ 48 servings sprinkles assorted
- ☐ 16 crème de cassis liqueur rectangular cut into thirds thin
- ☐ 1 eggs
- ☐ 2 tablespoons flour all-purpose
- ☐ 48 servings purple gel food coloring green red
- ☐ 1 pouch sugar cookie mix (1 lb 1.5 oz)

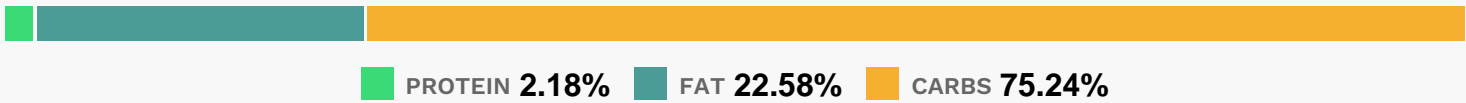
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ knife
- ☐ wire rack
- ☐ cookie cutter

Directions

- ☐ Heat oven to 375F. In medium bowl, stir cookie mix, butter, egg and flour 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:1.56, Glycemic Load:0.17, Inflammation Score:-1, Nutrition Score:0.26304347934606%

Nutrients (% of daily need)

Calories: 97.92kcal (4.9%), Fat: 2.44g (3.75%), Saturated Fat: 0.77g (4.83%), Carbohydrates: 18.28g (6.09%), Net Carbohydrates: 18.27g (6.64%), Sugar: 14.04g (15.6%), Cholesterol: 3.41mg (1.14%), Sodium: 45.71mg (1.99%), Alcohol: 0.1g (100%), Alcohol %: 0.51% (100%), Protein: 0.53g (1.06%), Vitamin A: 61.34IU (1.23%)