



Christmas Tree Cookie Stacks

 Dairy Free

READY IN



90 min.

SERVINGS



24

CALORIES



166 kcal

DESSERT

Ingredients

- 17.5 oz sugar cookie mix
- 1 serving eggs for on cookie mix pouch for drop cookies
- 16 oz vanilla frosting (from 1-lb container)
- 1 serving sprinkles
- 1 serving powdered sugar

Equipment

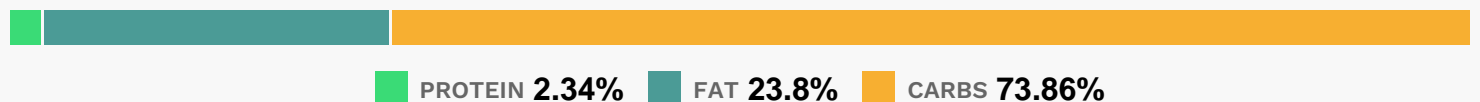
- bowl
- baking sheet

- oven
- wire rack

Directions

- Heat oven to 375°F. Make drop cookie dough as directed on pouch. Shape 3 (1/4-cup) balls (2 inches in diameter) from dough. Shape 3 more balls using 3 level tablespoons dough (1 7/8 inches in diameter) for each ball.
- Place all 6 balls on ungreased cookie sheet.
- Bake 10 to 12 minutes or until edges are light brown. Cool 3 minutes; remove from cookie sheet to cooling rack.
- Meanwhile, shape 3 balls using 2 tablespoons dough (1 3/4 inches in diameter) for each ball. Shape 3 balls using rounded tablespoon dough (1 1/2 inches in diameter) for each ball.
- Place all 6 balls on ungreased cookie sheet.
- Bake 9 to 11 minutes or until edges are light brown. Cool 2 minutes; remove from cookie sheet to cooling rack.
- Continue with remaining dough to make 3 balls of each of the following diameters: 1 1/4 inches, 1 inch, 3/4 inch and 1/2 inch.
- Place on ungreased cookie sheet.
- Bake 6 to 8 minutes or until edges are light brown. Cool 1 minute; remove from cookie sheet to cooling rack. Cool all cookies completely, about 30 minutes.
- Each tree will be a stack of 8 different size cookies. To assemble 3 trees, stack cookies on serving platter, starting with largest size cookie on bottom, and stacking each smaller size cookie on top, spreading frosting between each layer before stacking.
- Heat remaining frosting in microwavable bowl uncovered on High 10 to 15 seconds or until frosting can be stirred smooth.
- Drizzle over trees, and garnish with sprinkles.
- Sprinkle powdered sugar on platter to look like snow.

Nutrition Facts



Properties

Glycemic Index:1.79, Glycemic Load:5.52, Inflammation Score:1, Nutrition Score:0.70173911871793%

Nutrients (% of daily need)

Calories: 165.9kcal (8.29%), Fat: 4.37g (6.73%), Saturated Fat: 0.64g (3.99%), Carbohydrates: 30.54g (10.18%), Net Carbohydrates: 30.54g (11.11%), Sugar: 22.23g (24.7%), Cholesterol: 6.82mg (2.27%), Sodium: 96.44mg (4.19%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.97g (1.94%), Vitamin B2: 0.07mg (4.27%), Vitamin K: 2.46µg (2.35%), Vitamin E: 0.31mg (2.06%), Folate: 5.68µg (1.42%)