



Christmas Wreath Sugar Cookies

READY IN



165 min.

SERVINGS



30

CALORIES



109 kcal

DESSERT

Ingredients

- 0.5 cup butter softened
- 0.3 cup cream sour
- 0.8 cup granulated sugar
- 1 eggs
- 2 tablespoons lime zest grated
- 1 tablespoon juice of lime
- 1 teaspoon vanilla
- 2.5 cups flour all-purpose
- 0.5 teaspoon baking soda

- 0.3 teaspoon salt
- 1 cup powdered sugar
- 2 tablespoons juice of lime
- 1 serving sprinkles
- 1 serving sprinkles white

Equipment

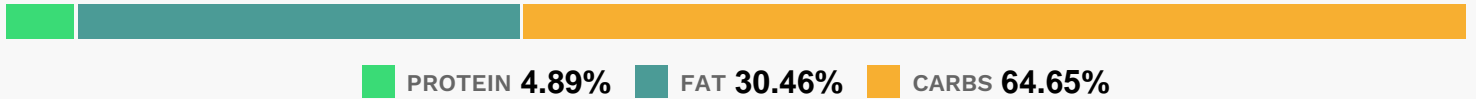
- bowl
- baking sheet
- oven
- whisk
- wire rack
- plastic wrap
- hand mixer
- rolling pin

Directions

- In large bowl, beat butter, sour cream and granulated sugar with electric mixer on medium speed until creamy.
- Add egg, lime peel, lime juice and vanilla; beat until smooth. On low speed, beat in flour, baking soda and salt until dough forms. Gather dough into ball; divide in half. Shape each half into a disk; wrap in plastic wrap. Refrigerate 1 hour.
- Heat oven to 375°F.
- Place pastry cloth on work surface; sprinkle with flour. With floured cloth-covered rolling pin, roll 1 disk of dough 1/8 inch thick.
- Cut with floured 3-inch fluted cutter. With 1-inch scalloped or fluted canapé cutter, cut out center of each circle. On ungreased cookie sheet, place wreath cutouts 1 inch apart.
- Cut each small cutout in half; brush backs of small cutouts with water and place on wreaths for bows. Repeat with second disk of dough.
- Bake 6 to 8 minutes or until edges start to brown.

- Remove from cookie sheet to cooling rack; cool completely.
- In small bowl, mix powdered sugar and 2 tablespoons of the lime juice with wire whisk. Stir in remaining 1 tablespoon lime juice, 1 teaspoon at a time, until glaze is thin. Working with a few cookies at a time, brush glaze over cookies and immediately decorate with sugars and sprinkles as desired.
- Let stand until set. Store in layers with waxed paper between.

Nutrition Facts



Properties

Glycemic Index:7.57, Glycemic Load:9.25, Inflammation Score:-1, Nutrition Score:1.8369565094295%

Flavonoids

Eriodictyol: 0.03mg, Eriodictyol: 0.03mg, Eriodictyol: 0.03mg, Eriodictyol: 0.03mg Hesperetin: 0.31mg, Hesperetin: 0.31mg, Hesperetin: 0.31mg, Hesperetin: 0.31mg Naringenin: 0.02mg, Naringenin: 0.02mg, Naringenin: 0.02mg, Naringenin: 0.02mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

Nutrients (% of daily need)

Calories: 109.44kcal (5.47%), Fat: 3.73g (5.75%), Saturated Fat: 2.23g (13.95%), Carbohydrates: 17.83g (5.94%), Net Carbohydrates: 17.54g (6.38%), Sugar: 9.66g (10.73%), Cholesterol: 14.72mg (4.91%), Sodium: 65.01mg (2.83%), Alcohol: 0.05g (100%), Alcohol %: 0.2% (100%), Protein: 1.35g (2.7%), Selenium: 4.15µg (5.93%), Vitamin B1: 0.08mg (5.56%), Folate: 20.16µg (5.04%), Vitamin B2: 0.06mg (3.81%), Manganese: 0.07mg (3.63%), Vitamin B3: 0.62mg (3.11%), Iron: 0.52mg (2.89%), Vitamin A: 115.36IU (2.31%), Phosphorus: 16.81mg (1.68%), Fiber: 0.3g (1.19%)