

Clothes Pin Cookies

READY IN



45 min.

SERVINGS



36

CALORIES



303 kcal

DESSERT

Ingredients

- 1 pound butter softened
- 8 cups powdered sugar
- 2 egg yolk
- 0.5 cup flour all-purpose
- 1.3 cups water
- 7 ounce marshmallow creme
- 1 cup milk
- 1.5 cups shortening
- 1 teaspoon vanilla extract

- 2 tablespoons granulated sugar white

Equipment

- sauce pan
- oven
- blender
- plastic wrap

Directions

- Mix 1/4 pound of the butter with 3 cups of flour, 2 tablespoons white sugar, egg yolks, and water. (Done like making pie dough with a pastry blender.)
- Chill for 1 hour then roll out like pie dough on a floured pastry sheet.
- Spread another 1/4 pound of the butter over dough. Fold dough together and refrigerate 1 hour. Repeat this procedure until all of the butter is used.
- Cut dough into fourths. Wrap each quarter in plastic wrap. Chill.
- Take out one quarter at a time and allow to stand at room temperature long enough that it softens enough that the dough can be rolled.
- Roll dough out on floured pastry sheet/ board.
- Cut dough into 1/2 inch wide X 4-5 inch long strips. Wrap around clothes pins or dowel pins pinching ends.
- Bake at 400 degrees F (200 degrees C) for 12-15 minutes until lightly browned. Slide off sticks while still very warm and then cool completely.
- To Make Filling: In a saucepan over medium heat, cook 1 cup milk and 1/2 cup flour until thick stirring constantly.
- Let cool.
- Cream together shortening, confectioners' sugar, marshmallow cream, and vanilla.
- Add cooked mixture to creamed mixture and beat till fluffy. Fill cooled pastry curls with filling.

Nutrition Facts

 PROTEIN 0.86%  FAT 55.8%  CARBS 43.34%

Properties

Glycemic Index:6.47, Glycemic Load:1.55, Inflammation Score:-2, Nutrition Score:1.5352173771547%

Nutrients (% of daily need)

Calories: 303.05kcal (15.15%), Fat: 19.26g (29.63%), Saturated Fat: 8.84g (55.22%), Carbohydrates: 33.66g (11.22%), Net Carbohydrates: 33.61g (12.22%), Sugar: 30.49g (33.88%), Cholesterol: 38.7mg (12.9%), Sodium: 85.41mg (3.71%), Alcohol: 0.04g (100%), Alcohol %: 0.07% (100%), Protein: 0.67g (1.34%), Vitamin A: 340.27IU (6.81%), Vitamin E: 0.85mg (5.64%), Vitamin K: 5.46µg (5.2%), Selenium: 1.57µg (2.24%), Vitamin B2: 0.03mg (1.93%), Phosphorus: 15.65mg (1.57%), Vitamin B1: 0.02mg (1.44%), Calcium: 13.53mg (1.35%), Vitamin B5: 0.13mg (1.35%), Vitamin B12: 0.08µg (1.29%), Folate: 5.02µg (1.25%)