



Clover Cookie Pops

 Dairy Free

READY IN



155 min.

SERVINGS



14

CALORIES



295 kcal

DESSERT

Ingredients

- 17.5 oz basic cookie mix chunk
- 0.3 cup vegetable oil
- 1 eggs
- 14 celery stalks (with round ends)
- 12 oz fluffy frosting (white)
- 0.3 teaspoon purple gel food coloring (green)
- 0.1 teaspoon purple gel food coloring (green)
- 1 serving p of sugar (green)

Equipment

- food processor
- bowl
- baking sheet
- oven
- cookie cutter
- ziploc bags

Directions

- In food processor, place cookie mix. Cover; process 10 seconds or until chocolate chunks are finely chopped.
- Add oil and egg. Cover; process with on-and-off pulses until dough forms. Refrigerate 1 hour.
- Heat oven to 350°F. On lightly floured surface, roll dough to 1/4-inch thickness.
- Cut with 3-inch clover-shaped cookie cutter. On ungreased cookie sheets, place cutouts 2 inches apart. Insert 1 craft stick halfway into center of each cookie.
- Bake 8 to 10 minutes or until set. Cool 5 minutes; remove from cookie sheets to cooling racks. Cool completely.
- Divide frosting between 2 small bowls; tint 1 bowl with kelly green food color and 1 bowl with lime green food color. Frost half of the cookies with each color. Decorate with sanding sugar. Spoon remaining frosting into separate resealable food-storage plastic bags; cut off tiny corner of bags. Squeeze bag to pipe shamrock outlines on cookies.
- Let stand until set.

Nutrition Facts



PROTEIN 2.36% **FAT 37.28%** **CARBS 60.36%**

Properties

Glycemic Index:5.36, Glycemic Load:7.11, Inflammation Score:-1, Nutrition Score:1.6599999834662%

Flavonoids

Apigenin: 0.11mg, Apigenin: 0.11mg, Apigenin: 0.11mg, Apigenin: 0.11mg Luteolin: 0.04mg, Luteolin: 0.04mg, Luteolin: 0.04mg, Luteolin: 0.04mg Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg

Nutrients (% of daily need)

Calories: 295.19kcal (14.76%), Fat: 11.99g (18.44%), Saturated Fat: 1.94g (12.15%), Carbohydrates: 43.68g (14.56%), Net Carbohydrates: 42.71g (15.53%), Sugar: 32.09g (35.65%), Cholesterol: 11.69mg (3.9%), Sodium: 89.58mg (3.89%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.71g (3.41%), Vitamin K: 11.5µg (10.95%), Vitamin B2: 0.1mg (5.88%), Vitamin E: 0.73mg (4.89%), Fiber: 0.96g (3.86%), Selenium: 1.01µg (1.44%), Iron: 0.23mg (1.28%), Folate: 4.86µg (1.22%), Phosphorus: 11.56mg (1.16%), Potassium: 38.95mg (1.11%), Vitamin B3: 0.21mg (1.03%)