



Confetti Christmas Cutout Cookies

 Dairy Free

READY IN



90 min.

SERVINGS



24

CALORIES



168 kcal

DESSERT

Ingredients

- 0.3 cup butter softened
- 1 eggs
- 2 tablespoons flour all-purpose
- 12 oz fluffy frosting white
- 1 pouch sugar cookie mix (1 lb 1.5 oz)
- 2 tablespoons frangelico white green red
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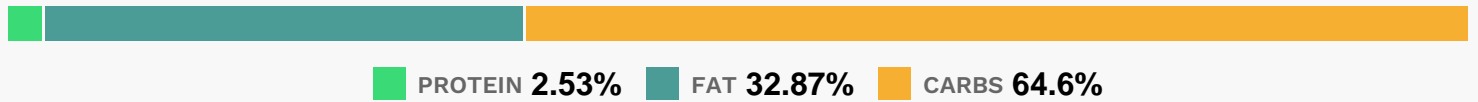
Equipment

- bowl
- baking sheet
- oven
- cookie cutter

Directions

- Heat oven to 375F. In medium bowl, stir cookie mix, butter, flour and egg until dough forms.
- Sprinkle candy sprinkles over dough; gently kneed into dough.
- Roll dough on floured surface until about 1/4 inch thick.
- Cut with cookie cutters.
- Place 1 inch apart on ungreased cookie sheet.
- Bake 7 to 9 minutes or light golden brown around edges. Cool 1 minute before removing from cookie sheet; cool completely, about 20 minutes.
- Decorate with frosting and additional candy sprinkles as desired.

Nutrition Facts



Properties

Glycemic Index:4.92, Glycemic Load:4.48, Inflammation Score:-1, Nutrition Score:0.82956522452119%

Nutrients (% of daily need)

Calories: 168.01kcal (8.4%), Fat: 6.13g (9.43%), Saturated Fat: 1.01g (6.29%), Carbohydrates: 27.11g (9.04%), Net Carbohydrates: 27.09g (9.85%), Sugar: 18.54g (20.6%), Cholesterol: 6.82mg (2.27%), Sodium: 117.47mg (5.11%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.06g (2.12%), Vitamin B2: 0.06mg (3.67%), Vitamin A: 122.67IU (2.45%), Vitamin E: 0.33mg (2.23%), Vitamin K: 1.85µg (1.76%), Folate: 6.48µg (1.62%), Vitamin B1: 0.02mg (1.32%), Selenium: 0.79µg (1.13%)