



## Cookie Bones

 Dairy Free

READY IN



195 min.

SERVINGS



48

CALORIES



114 kcal

DESSERT

## Ingredients

- ☐ 17.5 oz sugar cookie mix
- ☐ 0.3 cup butter softened
- ☐ 2 tablespoons flour all-purpose
- ☐ 1 eggs
- ☐ 24 pretzel rods
- ☐ 18 oz peppermint candies white

## Equipment

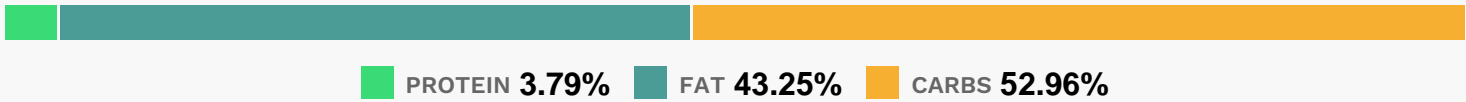
- ☐ bowl

- ☐ baking sheet
- ☐ oven
- ☐ wire rack
- ☐ microwave

## Directions

- ☐ Heat oven to 350°F. In medium bowl, stir cookie mix, butter, flour and egg until soft dough forms.
- ☐ Place dough in refrigerator to chill slightly, about 30 minutes.
- ☐ Roll dough into 96 half-tablespoon-size balls. Press and roll 1 dough ball around both ends of each pretzel to form bone shape; repeat with remaining dough and pretzels.
- ☐ Place 1 inch apart on ungreased cookie sheets.
- ☐ Bake 6 to 8 minutes or until edges of cookie are light golden brown. Cool completely on cooling rack, about 15 minutes.
- ☐ In small microwavable bowl, microwave baking chips uncovered on High in 30-second increments until melted when stirred. Dip each cookie into coating.
- ☐ Place on cooling rack until set, about 15 minutes.

## Nutrition Facts



## Properties

Glycemic Index:3.29, Glycemic Load:0.49, Inflammation Score:-1, Nutrition Score:0.39043478343798%

## Nutrients (% of daily need)

Calories: 114.04kcal (5.7%), Fat: 5.61g (8.63%), Saturated Fat: 3.44g (21.53%), Carbohydrates: 15.45g (5.15%), Net Carbohydrates: 15.42g (5.61%), Sugar: 10.85g (12.05%), Cholesterol: 3.41mg (1.14%), Sodium: 58.49mg (2.54%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 1.11g (2.21%), Calcium: 17.11mg (1.71%), Vitamin A: 61.34IU (1.23%)