



Cookie Turkeys

 Dairy Free

READY IN



180 min.

SERVINGS



18

CALORIES



308 kcal

DESSERT

Ingredients

- 1.5 cups powdered sugar
- 1 cup butter softened
- 1 teaspoon vanilla
- 0.5 teaspoon almond extract
- 1 large eggs
- 2.5 cups flour all-purpose
- 1 teaspoon baking soda
- 1 teaspoon cream of tartar

- 16 oz vanilla frosting
- 1 serving m&m candies assorted

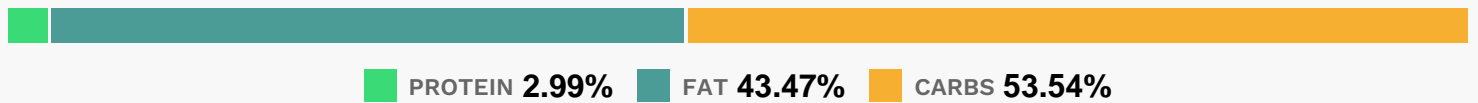
Equipment

- bowl
- baking sheet
- oven
- cookie cutter

Directions

- In large bowl, mix powdered sugar, butter, vanilla, almond extract and egg. Stir in flour, baking soda and cream of tartar. Cover and refrigerate 2 to 3 hours.
- Heat oven to 375°F. Lightly grease cookie sheet with shortening or spray with cooking spray. Divide dough in half. On lightly floured surface, roll each half 1/4-inch thick.
- Cut with 4 1/2-inch turkey-or hand-shaped cookie cutter; place 1-inch apart on ungreased cookie sheets.
- Bake 7 to 9 minutes or until edges are light golden brown. Cool 1 minute; remove from cookie sheets to cooling racks. Cool completely, about 15 minutes. Frost and decorate with candies as desired.

Nutrition Facts



Properties

Glycemic Index:6.56, Glycemic Load:16.94, Inflammation Score:-4, Nutrition Score:3.8291304309083%

Nutrients (% of daily need)

Calories: 307.65kcal (15.38%), Fat: 14.86g (22.87%), Saturated Fat: 3.09g (19.31%), Carbohydrates: 41.19g (13.73%), Net Carbohydrates: 40.7g (14.8%), Sugar: 26.3g (29.22%), Cholesterol: 10.46mg (3.49%), Sodium: 231.26mg (10.06%), Alcohol: 0.11g (100%), Alcohol %: 0.21% (100%), Protein: 2.3g (4.59%), Vitamin B2: 0.18mg (10.67%), Selenium: 6.82µg (9.75%), Vitamin B1: 0.14mg (9.41%), Vitamin A: 467.97IU (9.36%), Folate: 35.22µg (8.8%), Manganese: 0.12mg (6.03%), Vitamin E: 0.82mg (5.44%), Vitamin B3: 1.09mg (5.43%), Iron: 0.92mg (5.1%), Vitamin K: 3.34µg (3.18%), Phosphorus: 31.71mg (3.17%), Fiber: 0.49g (1.97%), Potassium: 64.47mg (1.84%), Vitamin B5:

0.14mg (1.43%), Copper: 0.03mg (1.41%), Magnesium: 4.83mg (1.21%), Zinc: 0.18mg (1.18%)