

Cookie Turkeys

 Dairy Free

READY IN



180 min.

SERVINGS



18

CALORIES



381 kcal

DESSERT

Ingredients

- 0.5 teaspoon almond extract
- 1 teaspoon baking soda
- 1 cup butter softened
- 1 teaspoon cream of tartar
- 1 large eggs
- 2.5 cups flour all-purpose
- 18 servings m&m candies assorted
- 1.5 cups powdered sugar

- 1 teaspoon vanilla
- 1 container vanilla frosting

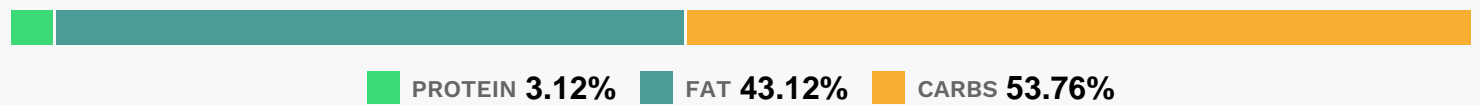
Equipment

- 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 375F. 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:17.08, Inflammation Score:-4, Nutrition Score:4.0521739494541%

Nutrients (% of daily need)

Calories: 380.72kcal (19.04%), Fat: 18.25g (28.07%), Saturated Fat: 5.15g (32.2%), Carbohydrates: 51.19g (17.06%), Net Carbohydrates: 50.32g (18.3%), Sugar: 35.46g (39.4%), Cholesterol: 12.58mg (4.19%), Sodium: 241.76mg (10.51%), Alcohol: 0.11g (100%), Alcohol %: 0.17% (100%), Protein: 2.97g (5.95%), Vitamin B2: 0.18mg (10.76%), Vitamin A: 499.7IU (9.99%), Selenium: 6.82µg (9.75%), Vitamin B1: 0.14mg (9.42%), Folate: 35.26µg (8.81%), Iron: 1.09mg (6.07%), Manganese: 0.12mg (6.03%), Vitamin E: 0.82mg (5.49%), Vitamin B3: 1.09mg (5.44%), Fiber: 0.87g (3.5%), Vitamin K: 3.4µg (3.24%), Phosphorus: 31.8mg (3.18%), Calcium: 26.26mg (2.63%), Potassium: 64.63mg

(1.85%), Vitamin B5: 0.14mg (1.43%), Copper: 0.03mg (1.41%), Magnesium: 4.83mg (1.21%), Zinc: 0.18mg (1.18%)