



## Cranberry Gingerbread Cookies

READY IN



45 min.

SERVINGS



24

CALORIES



113 kcal

DESSERT

### Ingredients

- 1 teaspoon butter
- 14 ounce basic cookie mix for on the label directions
- 0.5 cup cranberries dried finely chopped
- 1 cup regular granulated sugar

### Equipment

- baking sheet
- oven
- wire rack

## Directions

- Heat oven to 350 F. Make the gingerbread cookie dough according to the label directions. Stir in the dried cranberries.
- Roll the dough into 1-inch balls. Arrange the balls on an ungreased baking sheet, 2 inches apart. Lightly butter the bottom of a drinking glass, then dip it into the sugar. With the glass, flatten the balls one at a
- time. Dip the glass back into the sugar after each cookie is pressed.
- Bake for 12 to 14 minutes or until firm.
- Remove to a wire rack and cool completely.

## Nutrition Facts



## Properties

Glycemic Index:5, Glycemic Load:5.82, Inflammation Score:1, Nutrition Score:0.23956521746257%

## Flavonoids

Cyanidin: 0.02mg, Cyanidin: 0.02mg, Cyanidin: 0.02mg, Cyanidin: 0.02mg Myricetin: 0.06mg, Myricetin: 0.06mg, Myricetin: 0.06mg, Myricetin: 0.06mg Quercetin: 0.11mg, Quercetin: 0.11mg, Quercetin: 0.11mg, Quercetin: 0.11mg

## Nutrients (% of daily need)

Calories: 113.29kcal (5.66%), Fat: 2.02g (3.11%), Saturated Fat: 0.36g (2.22%), Carbohydrates: 22.97g (7.66%), Net Carbohydrates: 22.42g (8.15%), Sugar: 17.94g (19.93%), Cholesterol: 0.45mg (0.15%), Sodium: 18.91mg (0.82%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.6g (1.21%), Fiber: 0.55g (2.22%)