



Cut-Out Cookies in a Flower Pot

 Vegetarian

READY IN



45 min.

SERVINGS



72

CALORIES



127 kcal

DESSERT

Ingredients

- ☐ 2 teaspoons double-acting baking powder
- ☐ 1 tablespoon butter extract flavored
- ☐ 2 cups butter softened
- ☐ 4 eggs
- ☐ 7 cups flour all-purpose
- ☐ 1 teaspoon salt
- ☐ 1 tablespoon vanilla extract
- ☐ 3 cups sugar white

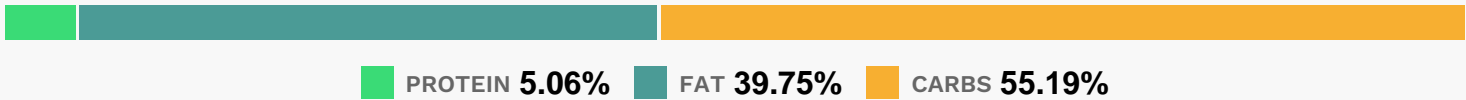
Equipment

- ☐ oven
- ☐ pot

Directions

- ☐ Cream butter and sugar.
- ☐ Add eggs and flavorings and mix well. Stir flour, baking powder and salt together.
- ☐ Add to batter and mix well.
- ☐ Chill 3-4 hours or overnight before using.
- ☐ Roll cookies out approximately 1/4 inch thick and insert cookie sticks at least 1/3 to 1/2 way into cookie.
- ☐ Bake cookies at 350 degrees F (175 degrees C) for 8-10 minutes. This dough keeps well in a covered container in the refrigerator for a couple of weeks.
- ☐ Decorate as desired. Display 3-7 cookies in a 6 inch clay pot (depending on size of cookie). Weigh pot down with dried beans and cut a circle of Styrofoam to fit snugly into top.
- ☐ Add ribbons and enjoy.

Nutrition Facts



Properties

Glycemic Index:4.68, Glycemic Load:12.56, Inflammation Score:-2, Nutrition Score:2.1978260693343%

Nutrients (% of daily need)

Calories: 127kcal (6.35%), Fat: 5.65g (8.69%), Saturated Fat: 3.44g (21.48%), Carbohydrates: 17.65g (5.88%), Net Carbohydrates: 17.32g (6.3%), Sugar: 8.39g (9.32%), Cholesterol: 23.07mg (7.69%), Sodium: 89.68mg (3.9%), Alcohol: 0.06g (100%), Alcohol %: 0.26% (100%), Protein: 1.62g (3.24%), Selenium: 4.99µg (7.12%), Vitamin B1: 0.1mg (6.45%), Folate: 23.58µg (5.9%), Vitamin B2: 0.08mg (4.42%), Manganese: 0.08mg (4.22%), Vitamin B3: 0.72mg (3.61%), Vitamin A: 175.63IU (3.51%), Iron: 0.62mg (3.47%), Phosphorus: 21.97mg (2.2%), Fiber: 0.33g (1.31%), Vitamin E: 0.18mg (1.23%), Calcium: 11.4mg (1.14%)