



Decorated Spice Cookies

 Vegetarian

READY IN



12 min.

SERVINGS



50

CALORIES



103 kcal

DESSERT

Ingredients

- ☐ 1.5 cups butter at room temperature
- ☐ 0.3 teaspoon ground allspice and cloves
- ☐ 1 large eggs
- ☐ 4 cups flour all-purpose
- ☐ 1 cup granulated sugar
- ☐ 1.5 teaspoons ground cinnamon
- ☐ 1 teaspoon ground ginger
- ☐ 0.5 teaspoon ground nutmeg and salt

☐ 1 teaspoon vanilla extract

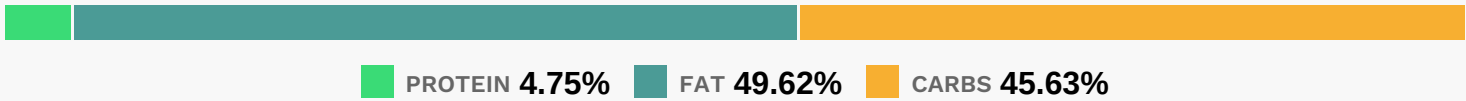
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ wire rack
- ☐ blender
- ☐ plastic wrap
- ☐ hand mixer
- ☐ cookie cutter

Directions

- ☐ In a large bowl mix flour, cinnamon, ginger, nutmeg, salt, allspice and cloves until blended. In another large bowl beat butter and sugar with electric mixer until light and fluffy. Beat in egg and vanilla. Reduce mixer speed to low and gradually add flour mixture, beating until well blended. Divide dough in thirds. Shape each into a ball and flatten to a 1-inch-thick round. Wrap in plastic wrap and refrigerate 1 hour or until firm enough to roll.
- ☐ Heat oven to 375 degrees F. Have cookie sheets ready. On a lightly floured surface roll one third of the dough at a time (keep remainder refrigerated) to 1/4-inch thickness.
- ☐ Cut dough in desired shapes with floured 3-inch cookie cutters.
- ☐ Place 1 inch apart on ungreased cookie sheets. (Chill and reroll scraps.)
- ☐ Bake about 12 minutes or until cookies are golden on undersides and edges are just starting to brown. Cool completely on sheet on wire rack. Ice and decorate as desired.
- ☐ Let stand until icing hardens, about 2 hours.;

Nutrition Facts



Properties

Glycemic Index:4.7, Glycemic Load:8.32, Inflammation Score:-2, Nutrition Score:1.8660869385399%

Nutrients (% of daily need)

Calories: 102.84kcal (5.14%), Fat: 5.7g (8.77%), Saturated Fat: 1.19g (7.44%), Carbohydrates: 11.79g (3.93%), Net Carbohydrates: 11.47g (4.17%), Sugar: 4.04g (4.49%), Cholesterol: 3.72mg (1.24%), Sodium: 65.91mg (2.87%), Alcohol: 0.03g (100%), Alcohol %: 0.16% (100%), Protein: 1.23g (2.46%), Selenium: 3.75µg (5.35%), Vitamin B1: 0.08mg (5.31%), Vitamin A: 249.26IU (4.99%), Folate: 18.87µg (4.72%), Manganese: 0.09mg (4.67%), Vitamin B2: 0.06mg (3.38%), Vitamin B3: 0.6mg (2.99%), Iron: 0.5mg (2.77%), Vitamin E: 0.23mg (1.53%), Phosphorus: 14.51mg (1.45%), Fiber: 0.31g (1.26%)