



## Double Dip Sugar Cookies

READY IN



80 min.

SERVINGS



24

CALORIES



198 kcal

DESSERT

### Ingredients

- 0.5 cup butter softened
- 1 eggs
- 3 drops purple gel food coloring blue red
- 1 container fluffy frosting white
- 1 pouch sugar cookie mix (1 lb 1.5 oz)

### Equipment

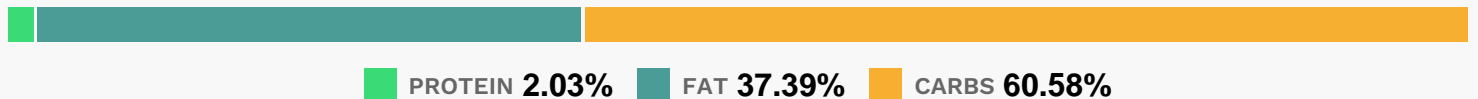
- bowl
- baking sheet

- oven
- wax paper
- microwave

## Directions

- Heat oven to 375F. In large bowl, stir cookie mix, butter and egg until dough forms. Scoop dough by rounded tablespoon into 24 pieces; roll each into a ball.
- Place 3 inches apart onto ungreased cookie sheets.
- Bake 9 to 11 minutes or until edges are light golden brown. Cool 1 minute; remove from cookie sheets. Cool completely.
- Measure 1/3 cup frosting into each of 2 small microwavable bowls. Stir red food color into 1 bowl; stir blue food color into other bowl. Set aside.
- Line two cookie sheets with wax paper.
- Place remaining 1 cup frosting into another small microwavable bowl; microwave uncovered on High 30 seconds. Dip each cookie halfway into white frosting, allowing excess to drip off.
- Place on wax paper; let stand 20 minutes to set.
- Microwave bowls of red and blue frosting uncovered on High 30 seconds. Dip white-frosted side of each cookie part way into red or blue frosting, leaving some of the white showing. Allow excess frosting to drip off.
- Place on wax paper; let stand 30 minutes to set. Store in single layer, loosely covered at room temperature.

## Nutrition Facts



## Properties

Glycemic Index:3.88, Glycemic Load:5.62, Inflammation Score:-1, Nutrition Score:0.88826086687977%

## Nutrients (% of daily need)

Calories: 198.19kcal (9.91%), Fat: 8.24g (12.68%), Saturated Fat: 3.06g (19.12%), Carbohydrates: 30.05g (10.02%), Net Carbohydrates: 30.05g (10.93%), Sugar: 21.75g (24.16%), Cholesterol: 16.99mg (5.66%), Sodium: 127.48mg (5.54%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.01g (2.02%), Vitamin B2: 0.08mg (4.42%), Vitamin E:

0.42mg (2.82%), Vitamin K: 2.84µg (2.7%), Vitamin A: 128.08IU (2.56%), Folate: 5.85µg (1.46%), Vitamin B1: 0.02mg (1.02%)