



Double Dip Sugar Cookies

READY IN



80 min.

SERVINGS



24

CALORIES



197 kcal

DESSERT

Ingredients

- ☐ 17.5 oz sugar cookie mix
- ☐ 0.5 cup butter softened
- ☐ 1 eggs
- ☐ 16 oz vanilla frosting
- ☐ 3 drops purple gel food coloring blue red

Equipment

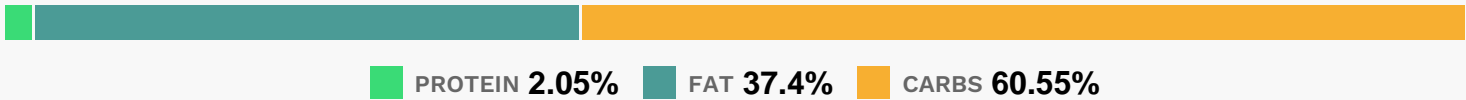
- ☐ bowl
- ☐ baking sheet

- ☐ oven
- ☐ wax paper
- ☐ microwave

Directions

- ☐ Heat oven to 375°F. 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:5.52, Inflammation Score:-1, Nutrition Score:0.88173913396895%

Nutrients (% of daily need)

Calories: 196.75kcal (9.84%), Fat: 8.19g (12.6%), Saturated Fat: 3.05g (19.06%), Carbohydrates: 29.82g (9.94%), Net Carbohydrates: 29.82g (10.84%), Sugar: 21.53g (23.92%), Cholesterol: 16.99mg (5.66%), Sodium: 126.85mg (5.52%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.01g (2.02%), Vitamin B2: 0.07mg (4.36%), Vitamin E: 0.42mg

(2.79%), Vitamin K: 2.79µg (2.66%), Vitamin A: 128.08IU (2.56%), Folate: 5.82µg (1.46%), Vitamin B1: 0.02mg (1.02%)