



Double-Heart Sugar Cookies

 Dairy Free

READY IN



140 min.

SERVINGS



24

CALORIES



104 kcal

DESSERT

Ingredients

- ☐ 17.5 oz sugar cookie mix
- ☐ 1 serving basic cookie mix for on cookie mix pouch for cutout cookies
- ☐ 1 cup powdered sugar
- ☐ 2 tablespoons water
- ☐ 1 tablespoon plus light
- ☐ 0.3 teaspoon almond extract
- ☐ 1 serving purple gel food coloring
- ☐ 1 serving frangelico assorted

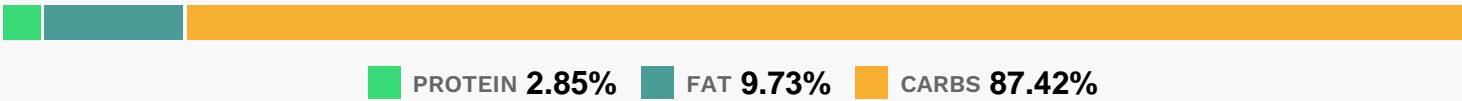
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ cookie cutter

Directions

- ☐ Heat oven to 375°F. In large bowl, stir together Cookie ingredients until dough forms.
- ☐ Divide dough in half. On lightly floured surface, roll each half until 1/8 inch thick. With 3-inch and 1 1/2-inch heart-shaped cookie cutters, cut 12 cookies of each size.
- ☐ Place 2 inches apart on ungreased cookie sheets.
- ☐ Bake 8 to 10 minutes. Cool on cookie sheets 2 minutes; remove from cookie sheets to cooling racks. Cool completely, about 15 minutes.
- ☐ In medium bowl, beat powdered sugar, water, corn syrup and almond extract until smooth. Divide Glaze into 2 bowls; tint each with food color as desired. Dip cooled cookies into glaze, letting excess drip off; dip into decors.
- ☐ Place smaller heart on top of larger heart.
- ☐ Let stand at room temperature until set, about 1 hour.

Nutrition Facts



Properties

Glycemic Index:0.79, Glycemic Load:0.13, Inflammation Score:1, Nutrition Score:0.13782608646737%

Nutrients (% of daily need)

Calories: 103.56kcal (5.18%), Fat: 1.12g (1.73%), Saturated Fat: 0g (0%), Carbohydrates: 22.7g (7.57%), Net Carbohydrates: 22.7g (8.25%), Sugar: 15.21g (16.9%), Cholesterol: 0mg (0%), Sodium: 59.84mg (2.6%), Alcohol: 0.01g (100%), Alcohol %: 0.06% (100%), Protein: 0.74g (1.48%)