



Easter Basket Cookies

READY IN



105 min.

SERVINGS



32

CALORIES



169 kcal

Ingredients

- ☐ 17.5 oz sugar cookie mix
- ☐ 1 tablespoon flour all-purpose
- ☐ 0.3 cup butter softened
- ☐ 1 eggs
- ☐ 2.3 oz sprinkles blue
- ☐ 12 oz fluffy frosting white
- ☐ 2 cups coconut flakes flaked
- ☐ 1 serving purple gel food coloring
- ☐ 1 serving gourmet jelly beans assorted
- ☐ 0.3 inch ribbon

☐ 1 serving frangelico

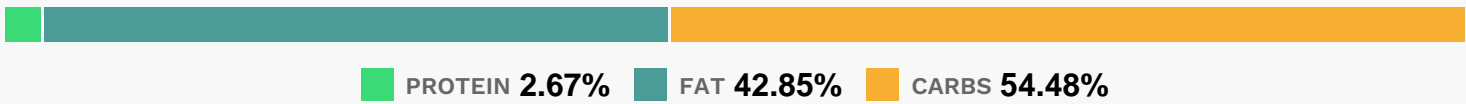
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ ziploc bags
- ☐ muffin liners

Directions

- ☐ Heat oven to 375° F. Grease or spray 32 miniature muffin cups. In medium bowl, stir cookie mix, flour, butter and egg until dough forms.
- ☐ Roll dough into 32 (1 1/4-inch) balls; roll in colored sugar. Press 1 ball into bottom and up side of each muffin cup.
- ☐ Bake 12 to 15 minutes or until set and edges are light golden brown. Cool in pan 10 minutes; remove to cooling racks.
- ☐ Add coconut to a 1-gallon resealable food-storage plastic bag.
- ☐ Add 3 to 4 drops food color and shake until well blended. It may be necessary to add 1 to 2 teaspoons water to help disperse the color evenly or additional food color until desired color is reached.
- ☐ Frost top of each cookie. Decorate with colored coconut and jelly beans. Tie a small ribbon bow on 5-inch piece of pipe cleaner; insert into each basket for handle.

Nutrition Facts



Properties

Glycemic Index:5.25, Glycemic Load:3.23, Inflammation Score:-1, Nutrition Score:1.507826095366%

Nutrients (% of daily need)

Calories: 168.76kcal (8.44%), Fat: 8.14g (12.53%), Saturated Fat: 4.71g (29.44%), Carbohydrates: 23.3g (7.77%), Net Carbohydrates: 22.42g (8.15%), Sugar: 16.14g (17.93%), Cholesterol: 10.2mg (3.4%), Sodium: 83mg (3.61%), Alcohol:

Og (100%), Alcohol %: 0% (100%), Protein: 1.14g (2.28%), Manganese: 0.15mg (7.39%), Fiber: 0.87g (3.49%), Vitamin B2: 0.05mg (3%), Copper: 0.04mg (2.18%), Selenium: 1.52µg (2.17%), Vitamin E: 0.26mg (1.7%), Phosphorus: 16.44mg (1.64%), Iron: 0.29mg (1.6%), Vitamin K: 1.57µg (1.49%), Vitamin A: 66.52IU (1.33%), Magnesium: 5.15mg (1.29%), Folate: 4.96µg (1.24%), Vitamin B1: 0.02mg (1.07%), Potassium: 35.19mg (1.01%)