

Easter Basket Cookies

airy Free







Ingredients

0.3 cup butter softened

2.3 oz sugar blue

2 cups coconut flakes flaked
1 eggs
1 tablespoon flour all-purpose
32 servings purple gel food coloring
12 oz fluffy frosting white
32 servings gourmet jelly beans assorted
O.3 inch ribbon

	1 pouch sugar cookie mix (1 lb. 1.5 oz)	
	32 servings frangelico	
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Equipment		
	bowl	
	frying pan	
	oven	
	ziploc bags	
	muffin liners	
Di	rections	
	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 (11/4-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		
	PROTEIN 2.62% FAT 41.5% CARBS 55.88%	

Properties

Nutrients (% of daily need)

Calories: 171.67kcal (8.58%), Fat: 8.03g (12.36%), Saturated Fat: 3.79g (23.71%), Carbohydrates: 24.33g (8.11%), Net Carbohydrates: 23.46g (8.53%), Sugar: 16.99g (18.87%), Cholesterol: 5.11mg (1.7%), Sodium: 90.59mg (3.94%), Alcohol: Og (100%), Alcohol %: O% (100%), Protein: 1.14g (2.28%), Manganese: O.15mg (7.41%), Fiber: O.87g (3.5%), Vitamin B2: 0.05mg (3.03%), Copper: 0.04mg (2.2%), Selenium: 1.52µg (2.17%), Vitamin A: 92.01lU (1.84%), Vitamin E: 0.27mg (1.83%), Phosphorus: 16.46mg (1.65%), Iron: 0.29mg (1.61%), Vitamin K: 1.4µg (1.34%), Magnesium: 5.2mg (1.3%), Folate: 4.91µg (1.23%), Vitamin B1: 0.02mg (1.08%), Potassium: 36.01mg (1.03%)