



Easter Cookie Cups

READY IN



90 min.

SERVINGS



36

CALORIES



120 kcal

DESSERT

Ingredients

- ☐ 17.5 oz sugar cookie mix
- ☐ 0.5 cup butter softened
- ☐ 1 eggs
- ☐ 12 oz vanilla frosting
- ☐ 1 serving m&m candies

Equipment

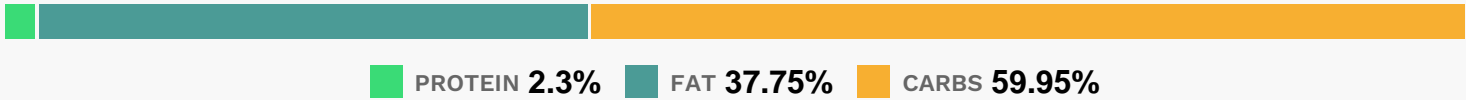
- ☐ bowl
- ☐ frying pan

- ☐ oven
- ☐ wooden spoon
- ☐ ziploc bags
- ☐ muffin liners

Directions

- ☐ Heat oven to 375°F. In large bowl, stir cookie mix, softened butter and egg until soft dough forms. Shape dough into 36 (1 1/4-inch) balls (about 1 tablespoon each); place in ungreased mini muffin cups.
- ☐ Bake 9 to 11 minutes or until edges are light golden brown. Immediately press indentation into each with end of wooden spoon. Cool completely in pan, about 30 minutes.
- ☐ Remove from pan to serving plate.
- ☐ Spoon frosting into resealable food-storage plastic bag.
- ☐ Cut 3/8 inch off corner of bag. Gently insert cut corner of bag into indentation in each cookie cup. Squeeze bag to fill opening, about 2 teaspoons per cookie cup. Decorate cookie cups with candies.

Nutrition Facts



Properties

Glycemic Index:2.58, Glycemic Load:2.76, Inflammation Score:-1, Nutrition Score:0.52608695237533%

Nutrients (% of daily need)

Calories: 120.09kcal (6%), Fat: 5.05g (7.76%), Saturated Fat: 2g (12.5%), Carbohydrates: 18.03g (6.01%), Net Carbohydrates: 18.02g (6.55%), Sugar: 12.62g (14.03%), Cholesterol: 11.39mg (3.8%), Sodium: 79.05mg (3.44%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.69g (1.39%), Vitamin B2: 0.04mg (2.35%), Vitamin A: 86.32IU (1.73%), Vitamin E: 0.23mg (1.54%), Vitamin K: 1.45µg (1.38%)