



Easter Egg Cookies

 Dairy Free

READY IN



90 min.

SERVINGS



36

CALORIES



100 kcal

Ingredients

- 17.5 oz sugar cookie mix
- 1 serving basic cookie mix for on cookie mix pouch for cutout cookies
- 12 oz fluffy frosting white
- 1 serving purple gel food coloring
- 1 serving bacon sour separated
- 1 serving m&m candies
- 1 serving gourmet jelly beans
- 1 serving sprinkles black yellow
- 1 slices m&m candies

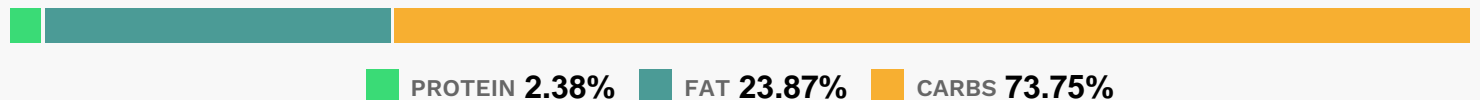
Equipment

- bowl
- baking sheet
- oven
- toothpicks
- cookie cutter

Directions

- Heat oven to 375° F. In medium bowl, stir cookie mix, flour, butter and egg until dough forms.
- On lightly floured surface, roll dough about 1/8-inch thick. With 3-inch egg-shaped cookie cutter, cut out eggs; place 1 inch apart on ungreased cookie sheets.
- Bake 7 to 9 minutes or until edges are light golden brown. Cool 1 minute; remove from cookie sheet to cooling racks. Cool completely, about 15 minutes. Frost and decorate.
- Marbled eggs In small bowl, stir 1/4 cup frosting and 1 to 2 drops favorite food color until well blended. Frost cookies with contrasting colored frosting. Pipe three lines colored frosting onto each egg; using toothpick pull through frosting for marbled appearance.
- Candy designs Frost cookies. Decorate with candy strips, jelly beans or candy-coated chocolate candies.
- Easter chicks In small bowl, stir 1 1/4 cups frosting and 2 to 3 drops yellow food color until well blended. Frost top half of each cookie with yellow frosting and bottom half with white frosting. To decorate, use black sprinkles for eyes, yellow sprinkles for feathers and pieces of orange candy slices for beak and feet.

Nutrition Facts



Properties

Glycemic Index:1.19, Glycemic Load:2.76, Inflammation Score:1, Nutrition Score:0.33086956592034%

Nutrients (% of daily need)

Calories: 99.83kcal (4.99%), Fat: 2.64g (4.06%), Saturated Fat: 0.44g (2.75%), Carbohydrates: 18.35g (6.12%), Net Carbohydrates: 18.34g (6.67%), Sugar: 12.92g (14.36%), Cholesterol: 0.47mg (0.16%), Sodium: 61.15mg (2.66%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.59g (1.18%), Vitamin B2: 0.03mg (1.98%), Vitamin K: 1.23µg (1.17%)