



Easter Egg Cookies

 Vegetarian

READY IN



45 min.

SERVINGS



28

CALORIES



89 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- 0.5 teaspoon baking powder
- 0.5 teaspoon baking soda
- 0.3 cup butter softened
- 1 large eggs
- 3 tablespoons skim milk fat-free
- 6.5 ounces flour all-purpose
- 0.5 cup sugar
- 2 cups powdered sugar

- 0.3 teaspoon salt
- 0.3 teaspoon vanilla extract
- 1 teaspoon vanilla extract

Equipment

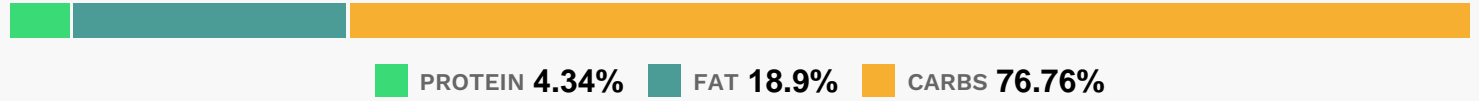
- bowl
- frying pan
- baking sheet
- baking paper
- oven
- knife
- whisk
- wire rack
- blender
- plastic wrap
- measuring cup

Directions

- To prepare cookies, spoon flour into dry measuring cups; level with a knife.
- Combine flour, baking powder, baking soda, and salt, stirring with a whisk.
- Place granulated sugar and butter in a large bowl; beat with a mixer at medium speed until well blended (about 5 minutes). Beat in 1 teaspoon vanilla and egg.
- Add flour mixture, beating at low speed until blended.
- Place dough between two sheets of plastic wrap.
- Roll dough to a 1/4-inch thickness. Chill 1 hour.
- Preheat oven to 37
- Cut dough with a 2 1/4-inch egg-shaped cutter.
- Place cookies on a baking sheet lined with parchment paper.

- Bake at 375 for 8 minutes or until edges of cookies are browned. Cool cookies 1 minute on pan.
- Remove cookies from parchment; cool completely on a wire rack.
- To prepare icing, combine powdered sugar, milk, and 1/4 teaspoon vanilla; stir until smooth.
- Add food coloring, if desired. Stir well.
- Spread or pipe icing onto cookies.

Nutrition Facts



Properties

Glycemic Index:8.15, Glycemic Load:6.15, Inflammation Score:0, Nutrition Score:1.2643478240656%

Nutrients (% of daily need)

Calories: 89.26kcal (4.46%), Fat: 1.89g (2.91%), Saturated Fat: 1.11g (6.93%), Carbohydrates: 17.28g (5.76%), Net Carbohydrates: 17.1g (6.22%), Sugar: 12.08g (13.42%), Cholesterol: 11.05mg (3.68%), Sodium: 56.95mg (2.48%), Alcohol: 0.06g (100%), Alcohol %: 0.32% (100%), Protein: 0.98g (1.95%), Selenium: 2.9µg (4.15%), Vitamin B1: 0.05mg (3.56%), Folate: 12.98µg (3.24%), Vitamin B2: 0.05mg (2.7%), Manganese: 0.05mg (2.33%), Vitamin B3: 0.39mg (1.97%), Iron: 0.35mg (1.95%), Phosphorus: 17.77mg (1.78%), Vitamin A: 63.57IU (1.27%)