



Easy Christmas Sugar Cookies

 Dairy Free

READY IN



90 min.

SERVINGS



24

CALORIES



167 kcal

DESSERT

Ingredients

- 17.5 oz sugar cookie mix
- 1 serving basic cookie mix for on cookie mix pouch for cutout cookies
- 16 oz fluffy frosting white (12 oz)
- 1 serving chocolate icing assorted (colors)
- 1 serving sprinkles assorted (colors)

Equipment

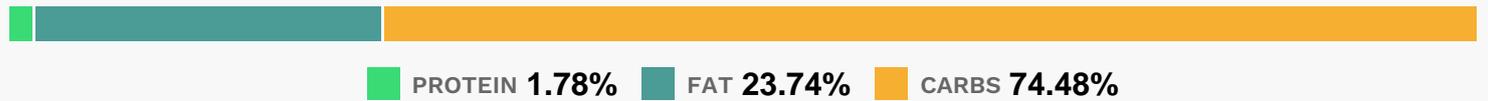
- bowl
- baking sheet

- oven
- cookie cutter

Directions

- Heat oven to 375°F. In medium bowl, stir cookie mix, flour, butter and egg until soft dough forms.
- On floured surface, roll dough to about 1/4-inch thickness.
- Cut with about 2 1/2- to 3-inch cookie cutters. On ungreased cookie sheets, place cutouts 1 inch apart.
- Bake 6 to 9 minutes or until edges are light golden brown. Cool 1 minute; remove from cookie sheets. Cool completely, about 15 minutes.
- Spread frosting on cooled cookies. Decorate as desired with icing, sprinkles and sugars. Store cookies in tightly covered container.

Nutrition Facts



Properties

Glycemic Index:3.58, Glycemic Load:5.86, Inflammation Score:1, Nutrition Score:0.55739130330798%

Nutrients (% of daily need)

Calories: 167.04kcal (8.35%), Fat: 4.39g (6.76%), Saturated Fat: 0.62g (3.85%), Carbohydrates: 31.02g (10.34%), Net Carbohydrates: 31.02g (11.28%), Sugar: 22.65g (25.17%), Cholesterol: 0mg (0%), Sodium: 96.02mg (4.17%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.74g (1.48%), Vitamin B2: 0.07mg (3.98%), Vitamin K: 2.61µg (2.48%), Vitamin E: 0.31mg (2.05%), Folate: 4.91µg (1.23%)