

## Easy Galletitas

 Dairy Free

READY IN



185 min.

SERVINGS



36

CALORIES



56 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

## Ingredients

- ☐ 2 tablespoons aniseed
- ☐ 1 teaspoon rum extract
- ☐ 1 teaspoon vanilla
- ☐ 17.5 oz sugar cookie mix
- ☐ 1 serving basic cookie mix for on cookie mix pouch for cutout cookies
- ☐ 1 teaspoon ground cloves

## Equipment

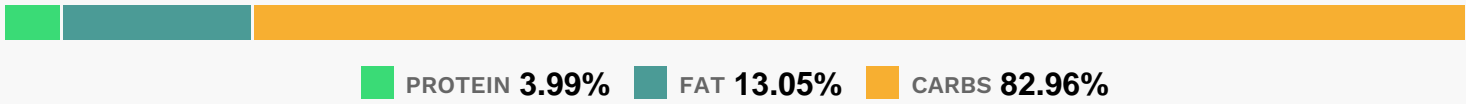
- ☐ bowl

- ☐ baking sheet
- ☐ oven
- ☐ plastic wrap
- ☐ cookie cutter

## Directions

- ☐ In small bowl, mix anise seed, rum extract and vanilla; cover with plastic wrap.
- ☐ Let stand to soak at least 1 hour or overnight.
- ☐ In large bowl, stir cookie mix, flour and cloves.
- ☐ Add butter, egg and anise seed with rum-vanilla liquid. Stir until soft dough forms. Cover dough; refrigerate at least 1 hour to stiffen dough.
- ☐ Heat oven to 350°F. Spray cookie sheets with cooking spray.
- ☐ On well-floured surface, roll 1/3 of dough to 1/8-inch thickness (dough will be sticky).
- ☐ Cut with 2 1/2-inch round or fluted cookie cutter.
- ☐ Place 2 inches apart on cookie sheets. Repeat with remaining dough.
- ☐ Bake 7 to 10 minutes or until edges are light golden brown. Cool 5 minutes; remove from cookie sheets to cooling racks. Store covered at room temperature.

## Nutrition Facts



## Properties

Glycemic Index:0.14, Glycemic Load:0.01, Inflammation Score:0, Nutrition Score:0.28869564985128%

## Nutrients (% of daily need)

Calories: 55.86kcal (2.79%), Fat: 0.81g (1.24%), Saturated Fat: 0g (0.03%), Carbohydrates: 11.55g (3.85%), Net Carbohydrates: 11.48g (4.18%), Sugar: 6.42g (7.14%), Cholesterol: 0mg (0%), Sodium: 39.62mg (1.72%), Alcohol: 0.04g (100%), Alcohol %: 0.34% (100%), Protein: 0.56g (1.11%), Manganese: 0.04mg (2.07%)