



Easy Gingerbread House Cookies

 Dairy Free

READY IN



90 min.

SERVINGS



8

CALORIES



617 kcal

DESSERT

Ingredients

- 0.5 cup butter softened
- 1 pouch basic cookie mix (1 lb 1.5 oz)
- 1 eggs
- 1 small m&m candies assorted
- 1 lb vanilla frosting white
- 1 tablespoon water

Equipment

- bowl

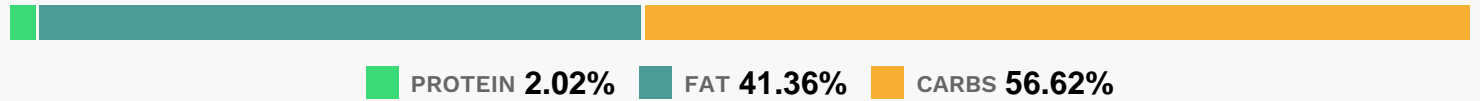
baking sheet

oven

Directions

- Heat oven to 375F. In medium bowl, stir cookie mix, butter, water and egg until dough forms. Divide dough in half.
- Working with half of dough at a time, roll out on floured surface into 9x6-inch rectangle.
- Cut rectangle into 6 (3-inch) squares.
- Place 4 squares on ungreased cookie sheet.
- Cut remaining 2 squares diagonally in half to form 4 triangles.
- Place 1 triangle on one side of each square for roof; press dough to seal.
- Bake 8 to 11 minutes or until set. Cool 5 minutes.
- Remove from cookie sheet. Cool completely, about 15 minutes. Decorate with frosting and candies.

Nutrition Facts



Properties

Glycemic Index:5.38, Glycemic Load:16.55, Inflammation Score:-3, Nutrition Score:2.8908695828008%

Nutrients (% of daily need)

Calories: 617.2kcal (30.86%), Fat: 27.9g (42.92%), Saturated Fat: 5.17g (32.3%), Carbohydrates: 85.93g (28.64%), Net Carbohydrates: 84.35g (30.67%), Sugar: 65.08g (72.31%), Cholesterol: 20.48mg (6.83%), Sodium: 311.2mg (13.53%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 3.07g (6.14%), Vitamin B2: 0.22mg (12.88%), Vitamin A: 537.47IU (10.75%), Vitamin E: 1.37mg (9.1%), Vitamin K: 7.39µg (7.04%), Fiber: 1.58g (6.31%), Selenium: 1.75µg (2.49%), Phosphorus: 24.36mg (2.44%), Iron: 0.41mg (2.29%), Vitamin B3: 0.37mg (1.86%), Folate: 7.26µg (1.82%), Vitamin B1: 0.03mg (1.78%), Potassium: 60.73mg (1.74%), Vitamin B5: 0.13mg (1.27%), Vitamin B12: 0.06µg (1.05%)