



Easy Holiday Cutout Cookies



Dairy Free

READY IN



90 min.

SERVINGS



24

CALORIES



274 kcal

DESSERT

Ingredients

- ☐ 0.3 cup butter softened
- ☐ 1 eggs
- ☐ 1 tablespoon flour all-purpose
- ☐ 1.3 cups fluffy frosting white (from 12-oz container)
- ☐ 24 servings chocolate icing assorted (colors, as desired)
- ☐ 1 pouch sugar cookie mix (1 lb 1.5 oz)
- ☐ 24 servings frangelico green yellow
- ☐ 24 servings frangelico assorted (colors, as desired)

- ☐ 24 servings frangelico green yellow
- ☐ 24 servings frangelico assorted (colors, as desired)

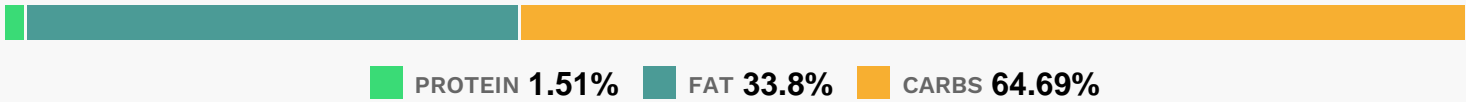
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ cookie cutter

Directions

- ☐ Heat oven to 375F. In medium bowl, stir cookie mix, flour, softened butter and egg until soft dough forms.
- ☐ Roll dough on floured surface to about 1/4 inch thick.
- ☐ Cut with cookie cutters.
- ☐ Place 1 inch apart on ungreased cookie sheet.
- ☐ Bake 7 to 9 minutes or until light golden brown around edges. Cool 1 minute before removing from cookie sheet; cool completely.
- ☐ Spread frosting on cooled cookies. Decorate as desired with remaining ingredients.

Nutrition Facts



Properties

Glycemic Index:6.71, Glycemic Load:11.78, Inflammation Score:-1, Nutrition Score:1.3382608790113%

Nutrients (% of daily need)

Calories: 273.87kcal (13.69%), Fat: 10.27g (15.81%), Saturated Fat: 1.77g (11.03%), Carbohydrates: 44.25g (14.75%), Net Carbohydrates: 44.24g (16.09%), Sugar: 34.69g (38.55%), Cholesterol: 6.82mg (2.27%), Sodium: 164.56mg (7.15%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 1.03g (2.06%), Vitamin B2: 0.14mg (8.13%), Vitamin K: 5.18µg (4.93%), Vitamin E: 0.73mg (4.84%), Vitamin A: 122.67IU (2.45%), Folate: 7.95µg (1.99%), Vitamin B1: 0.02mg (1.33%), Phosphorus: 11.85mg (1.19%), Iron: 0.18mg (1.03%), Selenium: 0.71µg (1.01%)