Easy Peppermint Candy Cookies

🥛 **Dairy Free**

READY IN	SERVINGS	CALORIES
🕐	🍽	💧
70 min.	**30**	**146 kcal**

DESSERT

Ingredients

- [ ] 17.5 oz sugar cookie mix
- [ ] 0.5 cup butter softened
- [ ] 1 eggs
- [ ] 0.3 cup flour all-purpose
- [ ] 12 oz fluffy frosting white
- [ ] 1 teaspoon peppermint extract
- [ ] 1 serving p of sugar red

Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ wire rack

Directions

- ☐ Heat oven to 375°F. In large bowl, stir cookie mix, butter, egg and flour until dough forms.
- ☐ Roll dough into 1 1/4-inch balls.
- ☐ Place 2 inches apart on ungreased cookie sheet. Flatten slightly with bottom of glass.
- ☐ Bake 8 to 10 minutes or until edges are light golden brown. Cool 1 minute; remove from cookie sheet to wire rack. Cool completely, about 20 minutes.
- ☐ In small bowl, mix frosting and peppermint extract.
- ☐ Spread each cookie with frosting. Using small spoon, sprinkle red sugar onto cookies in spiral design to look like peppermint candies.

Nutrition Facts

■ **PROTEIN 2.52%**　■ **FAT 36.61%**　■ **CARBS 60.87%**
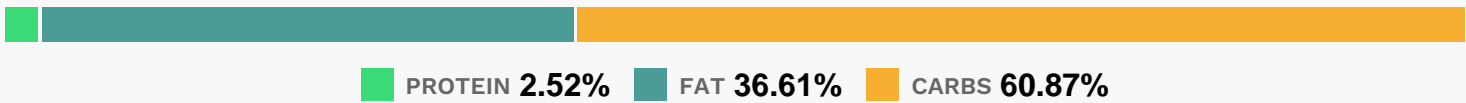
Properties

Glycemic Index:3.93, Glycemic Load:3.89, Inflammation Score:-1, Nutrition Score:0.79869564371588%

Nutrients (% of daily need)

Calories: 145.85kcal (7.29%), Fat: 5.93g (9.12%), Saturated Fat: 1.02g (6.35%), Carbohydrates: 22.17g (7.39%), Net Carbohydrates: 22.14g (8.05%), Sugar: 14.85g (16.5%), Cholesterol: 5.46mg (1.82%), Sodium: 105.9mg (4.6%), Alcohol: 0.05g (100%), Alcohol %: 0.17% (100%), Protein: 0.92g (1.83%), Vitamin B2: 0.05mg (3.13%), Vitamin A: 143.25IU (2.86%), Vitamin E: 0.31mg (2.05%), Folate: 6.19µg (1.55%), Vitamin K: 1.48µg (1.41%), Vitamin B1: 0.02mg (1.35%), Selenium: 0.81µg (1.16%)