



Easy Snowman Cookies

 Dairy Free

READY IN



75 min.

SERVINGS



24

CALORIES



180 kcal

DESSERT

Ingredients

- 17.5 oz sugar cookie mix
- 0.5 cup butter softened
- 1 eggs
- 12 oz fluffy frosting white
- 1 serving licorice rounds red
- 1 serving m&m candies assorted

Equipment

- bowl

baking sheet

oven

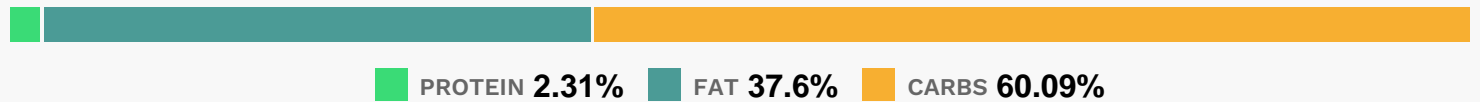
Directions

Heat oven to 375°F. In medium bowl, stir cookie mix, butter and egg until soft dough forms. On ungreased cookie sheets, drop dough by rounded tablespoonfuls 2 inches apart.

Bake 11 to 14 minutes or until edges are light golden brown. Cool 1 minute; remove from cookie sheets to cooling racks. Cool completely, about 15 minutes.

Frost and decorate 1 cookie at a time. After spreading frosting on cookie, add licorice for band of earmuffs and candies for ear "covers" and snowman face.

Nutrition Facts



Properties

Glycemic Index:1.79, Glycemic Load:4.14, Inflammation Score:-1, Nutrition Score:0.82695651515994%

Nutrients (% of daily need)

Calories: 180.37kcal (9.02%), Fat: 7.54g (11.6%), Saturated Fat: 1.36g (8.49%), Carbohydrates: 27.11g (9.04%), Net Carbohydrates: 27.09g (9.85%), Sugar: 18.95g (21.06%), Cholesterol: 6.91mg (2.3%), Sodium: 132.96mg (5.78%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.04g (2.08%), Vitamin A: 180.46IU (3.61%), Vitamin B2: 0.06mg (3.53%), Vitamin E: 0.38mg (2.55%), Vitamin K: 1.85µg (1.76%), Folate: 5.35µg (1.34%)