



Easy Valentine Sandwich Cookies

READY IN



60 min.

SERVINGS



40

CALORIES



101 kcal

DESSERT

Ingredients

- 17.5 oz sugar cookie mix
- 1 tablespoon flour all-purpose
- 0.3 cup butter softened
- 1 eggs
- 1 serving granulated sugar
- 12 oz fluffy frosting white
- 1 serving food coloring red

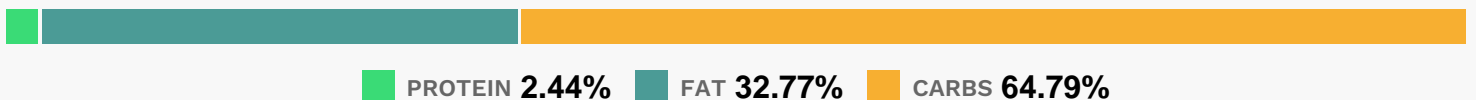
Equipment

- bowl
- baking sheet
- oven
- toothpicks
- cookie cutter
- spatula

Directions

- Heat oven to 375°F. In medium bowl, stir cookie mix and flour until well blended.
- Add butter and egg; stir until soft dough forms.
- On floured surface, roll dough to about 1/8-inch thickness.
- Cut with 2 1/4-inch heart shaped cookie cutter. Generously cover large piece of waxed paper with granulated sugar.
- Transfer cutouts to waxed paper using pancake turner. Turn each cutout to coat both sides.
- Place on ungreased cookie sheet.
- Bake 5 to 6 minutes or until edges are light golden brown. Cool 1 minute; remove from cookie sheets. Cool completely, about 15 minutes.
- Divide frosting into six small bowls.
- Add the following different amounts of red liquid food color to one of each of the bowls starting with a toothpick, 1 drop, 3 drops, 7 drops, 12 drops and 25 drops to make different shades of pink.
- For each cookie sandwich, spread about 1 teaspoon frosting on the bottom of 1 cooled cookie. Top with second cookie, bottom side down; gently press cookies together.

Nutrition Facts



Properties

Glycemic Index:5.95, Glycemic Load:2.8, Inflammation Score:-1, Nutrition Score:0.45739130319461%

Nutrients (% of daily need)

Calories: 101.26kcal (5.06%), Fat: 3.69g (5.68%), Saturated Fat: 1.26g (7.87%), Carbohydrates: 16.41g (5.47%), Net Carbohydrates: 16.4g (5.96%), Sugar: 11.43g (12.7%), Cholesterol: 8.16mg (2.72%), Sodium: 64.82mg (2.82%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.62g (1.23%), Vitamin B2: 0.04mg (2.15%), Vitamin E: 0.19mg (1.24%), Vitamin K: 1.24µg (1.18%), Vitamin A: 53.21IU (1.06%)