



Eggnog Cookies II

 Dairy Free

READY IN



30 min.

SERVINGS



72

CALORIES



65 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon double-acting baking powder
- ☐ 1 teaspoon baking soda
- ☐ 1.5 cups confectioners' sugar
- ☐ 1 eggs
- ☐ 3 tablespoons eggnog
- ☐ 3.3 cups flour all-purpose
- ☐ 1 cup butter
- ☐ 0.5 teaspoon salt

☐ 1 cup sugar white

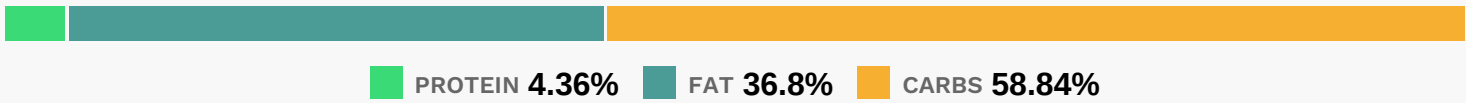
Equipment

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

Directions

- ☐ Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.
- ☐ In a medium bowl, cream together the margarine and white sugar until smooth. Stir in the egg and 1 cup eggnog.
- ☐ Combine the flour, baking powder, baking soda and salt; stir into the sugar mixture so it is well blended. Drop by rounded spoonfuls onto the prepared cookie sheet. Drop by rounded spoonfuls onto the prepared cookie sheets.
- ☐ Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.
- ☐ To prepare the icing, put the confectioners' sugar into a small bowl. Stir in the remaining eggnog one tablespoon at a time until the desired consistency is reached.
- ☐ Spread onto cooled cookies and let dry before serving.

Nutrition Facts



Properties

Glycemic Index:4.06, Glycemic Load:5.1, Inflammation Score:-1, Nutrition Score:1.0282608682047%

Nutrients (% of daily need)

Calories: 65.07kcal (3.25%), Fat: 2.69g (4.13%), Saturated Fat: 0.57g (3.56%), Carbohydrates: 9.67g (3.22%), Net Carbohydrates: 9.51g (3.46%), Sugar: 5.28g (5.87%), Cholesterol: 2.64mg (0.88%), Sodium: 68.36mg (2.97%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.72g (1.43%), Selenium: 2.16µg (3.08%), Vitamin B1: 0.05mg (3%), Folate: 10.65µg (2.66%), Vitamin A: 117.34IU (2.35%), Vitamin B2: 0.03mg (2%), Manganese: 0.04mg (1.95%),

Vitamin B3: 0.34mg (1.67%), Iron: 0.28mg (1.57%)