



Festive Fruity Cookies

 Popular

READY IN



60 min.

SERVINGS



30

CALORIES



128 kcal

DESSERT

Ingredients

- 0.8 cup butter softened
- 0.5 tsp calumet baking powder
- 1 eggs
- 1.8 cups flour
- 3 oz jell-o gelatin divided
- 0.5 cup granulated sugar
- 2 Tbsp milk
- 2 cups powdered sugar

- 3 Tbsp sprinkles
- 1 tsp vanilla

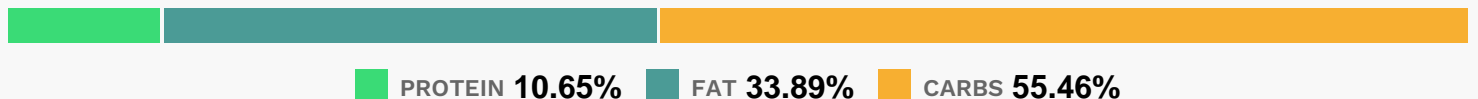
Equipment

- bowl
- baking sheet
- oven
- whisk
- blender

Directions

- Heat oven to 400F.
- Reserve 1 Tbsp. dry gelatin mix.
- Combine remaining dry gelatin mix with flour and baking powder. Beat butter in large bowl with mixer until creamy.
- Add granulated sugar; beat until light and fluffy. Blend in egg and vanilla. Gradually add flour mixture, beating well after each addition.
- Shape dough into 30 (1-inch) balls.
- Place, 2 inches apart, on baking sheets. Flatten with bottom of clean glass.
- Bake 8 to 10 min. or until edges are lightly browned. Cool on baking sheets 1 min.
- Remove to wire racks; cool completely.
- Whisk powdered sugar, reserved gelatin mix and milk until blended; spread onto cookies. Top with sprinkles.

Nutrition Facts



Properties

Glycemic Index:9.17, Glycemic Load:6.39, Inflammation Score:-2, Nutrition Score:1.7460869670562%

Nutrients (% of daily need)

Calories: 128.17kcal (6.41%), Fat: 4.88g (7.5%), Saturated Fat: 1.07g (6.71%), Carbohydrates: 17.96g (5.99%), Net Carbohydrates: 17.76g (6.46%), Sugar: 12.15g (13.5%), Cholesterol: 5.58mg (1.86%), Sodium: 70.72mg (3.07%), Alcohol: 0.05g (100%), Alcohol %: 0.2% (100%), Protein: 3.45g (6.9%), Selenium: 4.13µg (5.9%), Vitamin A: 212.53IU (4.25%), Vitamin B1: 0.06mg (3.98%), Folate: 14.94µg (3.74%), Copper: 0.07mg (3.69%), Vitamin B2: 0.05mg (3.24%), Manganese: 0.05mg (2.7%), Iron: 0.41mg (2.28%), Vitamin B3: 0.44mg (2.18%), Phosphorus: 16.03mg (1.6%), Vitamin E: 0.2mg (1.31%), Calcium: 11.43mg (1.14%)