



Festive Fruity Cookies

READY IN



40 min.

SERVINGS



30

CALORIES



128 kcal

DESSERT

Ingredients

- ☐ 0.8 cup butter softened
- ☐ 0.5 teaspoon calumet baking powder
- ☐ 1 eggs
- ☐ 1.8 cups flour
- ☐ 3 ounce jell-o gelatin divided
- ☐ 0.5 cup granulated sugar
- ☐ 2 tablespoons milk
- ☐ 2 cups powdered sugar
- ☐ 3 tablespoons sprinkles

☐ 1 teaspoon vanilla

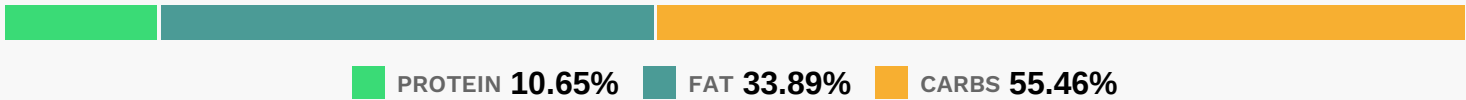
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ whisk
- ☐ blender

Directions

- ☐ Heat oven to 400 degrees F.
- ☐ 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:1.7404347933505%

Nutrients (% of daily need)

Calories: 128.14kcal (6.41%), Fat: 4.88g (7.5%), Saturated Fat: 1.07g (6.71%), Carbohydrates: 17.95g (5.98%), Net Carbohydrates: 17.75g (6.46%), Sugar: 12.15g (13.5%), Cholesterol: 5.58mg (1.86%), Sodium: 68.95mg (3%), Alcohol: 0.05g (100%), Alcohol %: 0.19% (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 (2.27%), Vitamin B3: 0.44mg (2.18%), Phosphorus: 15.67mg (1.57%), Vitamin E: 0.2mg (1.31%), Calcium: 10.45mg (1.05%)