



Frosted Reindeer Cookies



Dairy Free



Popular

READY IN



55 min.

SERVINGS



32

CALORIES



406 kcal

DESSERT

Ingredients

- ☐ 0.3 cup flour all-purpose
- ☐ 16 gumdrops cut in half
- ☐ 64 small pretzel twists
- ☐ 64 semi chocolate chips
- ☐ 1 roll sugar cookie dough refrigerated pillsbury®
- ☐ 1 cup vanilla creamy ready-to-spread frosting

Equipment

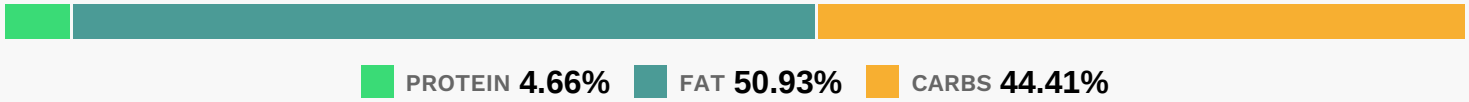
- ☐ bowl

- ☐ baking sheet
- ☐ oven
- ☐ knife
- ☐ wire rack

Directions

- ☐ In large bowl, break up cookie dough. Stir or knead in flour until well blended. Reshape into triangle-shaped log. If too soft to cut into slices, refrigerate up to 30 minutes.
- ☐ Heat oven to 350 degrees F. With thin sharp knife, cut dough into 32 (1/4-inch) triangular slices. On ungreased cookie sheets, place slices 2 inches apart.
- ☐ Bake 7 to 11 minutes or until set. Cool 1 minute; remove from cookie sheets to cooling rack. Cool completely, about 15 minutes.
- ☐ Frost cookies with frosting.
- ☐ Place 2 pretzel twists on each triangle near corners for antlers. Lightly press 2 chocolate chips into each cookie for eyes and 1 halved gumdrop for nose. Store between sheets of waxed paper in tightly covered container.

Nutrition Facts



Properties

Glycemic Index:8.72, Glycemic Load:10.66, Inflammation Score:-4, Nutrition Score:10.137391396191%

Nutrients (% of daily need)

Calories: 405.51kcal (20.28%), Fat: 22.97g (35.33%), Saturated Fat: 12.6g (78.73%), Carbohydrates: 45.06g (15.02%), Net Carbohydrates: 40.14g (14.6%), Sugar: 25.59g (28.43%), Cholesterol: 3.36mg (1.12%), Sodium: 167.73mg (7.29%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 48.16mg (16.05%), Protein: 4.73g (9.46%), Manganese: 0.86mg (43.04%), Copper: 0.72mg (35.95%), Magnesium: 102.33mg (25.58%), Iron: 4.15mg (23.04%), Fiber: 4.92g (19.66%), Phosphorus: 163.34mg (16.33%), Zinc: 1.62mg (10.8%), Potassium: 347.8mg (9.94%), Selenium: 5.58µg (7.96%), Folate: 24.09µg (6.02%), Vitamin B3: 1.18mg (5.88%), Vitamin B2: 0.09mg (5.5%), Vitamin B1: 0.08mg (5.15%), Vitamin K: 5.29µg (5.04%), Calcium: 38.34mg (3.83%), Vitamin E: 0.5mg (3.3%), Vitamin B5: 0.22mg (2.17%), Vitamin B12: 0.1µg (1.68%), Vitamin B6: 0.03mg (1.42%)