



Frosted Sugar Cookies

 Dairy Free

READY IN



33 min.

SERVINGS



48

CALORIES



91 kcal

DESSERT

Ingredients

- ☐ 1 large eggs
- ☐ 15 ounce reduced sugar vanilla frosting pillsbury®
- ☐ 0.3 cup baking sticks all-vegetable shortening crisco®
- ☐ 0.3 cup water cold
- ☐ 18.3 ounce reduced sugar cake mix yellow pillsbury®

Equipment

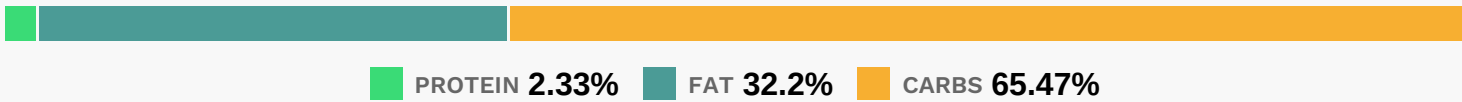
- ☐ bowl
- ☐ baking sheet

- ☐ oven
- ☐ wire rack
- ☐ hand mixer

Directions

- ☐ Heat oven to 375 degrees F. Spray cookie sheets with no-stick cooking spray.
- ☐ Combine cake mix and shortening in medium bowl with an electric mixer at medium speed until a coarse meal forms.
- ☐ Add water and egg, mixing on low, until a smooth dough forms. Shape dough into 4 dozen 1-inch balls.
- ☐ Place 2 inches apart on prepared cookie sheets. Spray bottom of a cup with no-stick cooking spray. Flatten each ball of dough to 2 inches in diameter.
- ☐ Bake 6 to 8 minutes or until edges are light golden brown. Cool 1 minute.
- ☐ Remove to cooling rack.
- ☐ Spread frosting over cookies.
- ☐ Sprinkle with decorative candy bits of your choice, if desired.

Nutrition Facts



Properties

Glycemic Index:0.9, Glycemic Load:2.59, Inflammation Score:-1, Nutrition Score:1.132608688396%

Nutrients (% of daily need)

Calories: 90.77kcal (4.54%), Fat: 3.26g (5.01%), Saturated Fat: 0.83g (5.16%), Carbohydrates: 14.91g (4.97%), Net Carbohydrates: 14.78g (5.37%), Sugar: 10.26g (11.4%), Cholesterol: 3.88mg (1.29%), Sodium: 96.37mg (4.19%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 0.53g (1.06%), Phosphorus: 37.07mg (3.71%), Vitamin B2: 0.06mg (3.32%), Calcium: 23.64mg (2.36%), Vitamin E: 0.33mg (2.22%), Folate: 8.53µg (2.13%), Vitamin K: 2.22µg (2.12%), Vitamin B1: 0.03mg (1.77%), Iron: 0.26mg (1.43%), Vitamin B3: 0.27mg (1.35%), Manganese: 0.02mg (1.04%)