



Frosted Sugar-'n'-Spice Cookies

READY IN



70 min.

SERVINGS



18

CALORIES



203 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon double-acting baking powder
- ☐ 0.5 teaspoon baking soda
- ☐ 0.5 cup brown sugar packed
- ☐ 0.3 cup butter softened
- ☐ 5 ounces cream cheese softened
- ☐ 2 egg yolk
- ☐ 2 cups flour all-purpose
- ☐ 0.5 cup granulated sugar
- ☐ 0.5 teaspoon ground cinnamon

- ☐ 0.1 teaspoon nutmeg
- ☐ 1 teaspoon orange zest
- ☐ 0.3 teaspoon salt
- ☐ 18 servings sprinkles blue red
- ☐ 1 teaspoon vanilla extract

Equipment

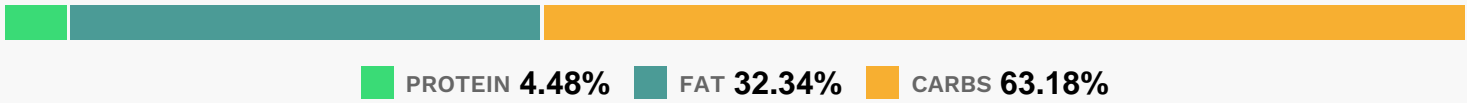
- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ wire rack
- ☐ plastic wrap
- ☐ hand mixer

Directions

- ☐ Stir together first 6 ingredients in a bowl.
- ☐ Beat butter and next 3 ingredients at medium speed with an electric mixer until creamy.
- ☐ Add cream cheese, orange zest, and vanilla; beat until well blended. Gradually add flour mixture, beating at low speed until blended.
- ☐ Divide dough in half, shaping into 2 flattened disks. Cover with plastic wrap, and chill 2 to 24 hours.
- ☐ Preheat oven to 35
- ☐ Place 1 dough disk on a floured surface.
- ☐ Roll to 1/4-inch thickness; cut with a 4-inch star-shaped cutter.
- ☐ Place 1 inch apart on ungreased baking sheets. Repeat procedure with remaining dough disk.
- ☐ Bake at 350 for 8 to 10 minutes or just until edges are lightly browned. Cool on baking sheets 3 minutes.
- ☐ Transfer to a wire rack, and let cool 30 minutes or until completely cool.
- ☐ Spread cookies with a thin layer of Simple White Frosting; top with sprinkles.

Note: To make ahead, prepare recipe as directed through Step Freeze cookies in a heavy-duty zip-top plastic freezer bag up to 1 month. Thaw completely at room temperature before icing.

Nutrition Facts



Properties

Glycemic Index:21.62, Glycemic Load:11.72, Inflammation Score:-2, Nutrition Score:3.027391317098%

Nutrients (% of daily need)

Calories: 202.68kcal (10.13%), Fat: 7.33g (11.27%), Saturated Fat: 4.45g (27.8%), Carbohydrates: 32.21g (10.74%), Net Carbohydrates: 31.79g (11.56%), Sugar: 20.95g (23.28%), Cholesterol: 38.59mg (12.86%), Sodium: 141.05mg (6.13%), Alcohol: 0.08g (100%), Alcohol %: 0.19% (100%), Protein: 2.28g (4.57%), Selenium: 6.66µg (9.51%), Vitamin B1: 0.11mg (7.65%), Folate: 29.28µg (7.32%), Vitamin B2: 0.1mg (5.89%), Manganese: 0.11mg (5.58%), Vitamin A: 240.29IU (4.81%), Iron: 0.79mg (4.36%), Vitamin B3: 0.84mg (4.19%), Phosphorus: 37.45mg (3.75%), Calcium: 32.3mg (3.23%), Vitamin B5: 0.18mg (1.79%), Fiber: 0.42g (1.68%), Vitamin E: 0.23mg (1.51%), Copper: 0.03mg (1.34%), Zinc: 0.19mg (1.27%), Magnesium: 4.67mg (1.17%), Potassium: 37.59mg (1.07%), Vitamin B12: 0.06µg (1.06%), Vitamin B6: 0.02mg (1.03%)