



Ghost-Like Treats

READY IN



45 min.

SERVINGS



48

CALORIES



192 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon baking soda
- ☐ 0.3 cup butter melted
- ☐ 4 teaspoons buttermilk
- ☐ 2 tablespoons cream cheese softened
- ☐ 3 eggs beaten
- ☐ 3 cups flour all-purpose
- ☐ 1 T milk
- ☐ 2.5 cups powdered sugar
- ☐ 1 cup shortening

- ☐ 2.5 cups sugar
- ☐ 48 servings sugar
- ☐ 1 teaspoon vanilla extract

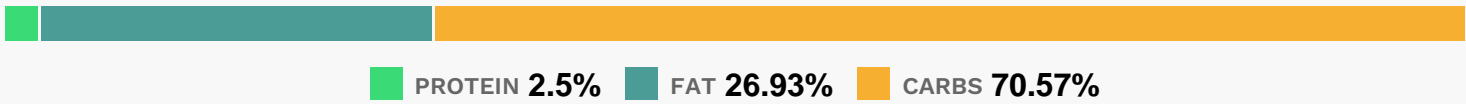
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ cookie cutter
- ☐ wax paper

Directions

- ☐ In a large bowl, blend together shortening and sugar.
- ☐ Add remaining ingredients; beat until dough is sticky. Spoon onto wax paper; wrap and refrigerate for several hours to overnight.
- ☐ Roll out dough 1/2-inch thick on a floured surface.
- ☐ Cut out shapes with floured cookie cutters; transfer to greased baking sheets.
- ☐ Bake at 350 degrees for 8 to 10 minutes, until edges are golden. Cool before frosting. Frost with Powdered Sugar Frosting.
- ☐ Sprinkle with sugar.
- ☐ Add jellybeans for eyes and mouth.

Nutrition Facts



Properties

Glycemic Index:7.52, Glycemic Load:19.98, Inflammation Score:-1, Nutrition Score:1.6486956697443%

Nutrients (% of daily need)

Calories: 192.02kcal (9.6%), Fat: 5.87g (9.03%), Saturated Fat: 1.91g (11.93%), Carbohydrates: 34.63g (11.54%), Net Carbohydrates: 34.41g (12.51%), Sugar: 28.58g (31.76%), Cholesterol: 13.47mg (4.49%), Sodium: 37.44mg (1.63%),

Alcohol: 0.03g (100%), Alcohol %: 0.08% (100%), Protein: 1.22g (2.45%), Selenium: 3.75µg (5.36%), Vitamin B1: 0.06mg (4.26%), Folate: 15.7µg (3.93%), Vitamin B2: 0.06mg (3.51%), Manganese: 0.06mg (2.77%), Iron: 0.43mg (2.39%), Vitamin B3: 0.47mg (2.33%), Vitamin K: 2.4µg (2.29%), Vitamin E: 0.33mg (2.19%), Phosphorus: 15.49mg (1.55%), Vitamin B5: 0.11mg (1.13%), Vitamin A: 53.7IU (1.07%)