



## Ghoulish Cookies

 Dairy Free

READY IN



75 min.

SERVINGS



24

CALORIES



181 kcal

DESSERT

## Ingredients

- ☐ 17.5 oz sugar cookie mix
- ☐ 0.5 cup butter softened
- ☐ 1 eggs
- ☐ 1 serving purple gel food coloring green
- ☐ 12 oz fluffy frosting white
- ☐ 1 serving decorating gel white black
- ☐ 1 serving marshmallows miniature
- ☐ 1 serving bacon bits miniature

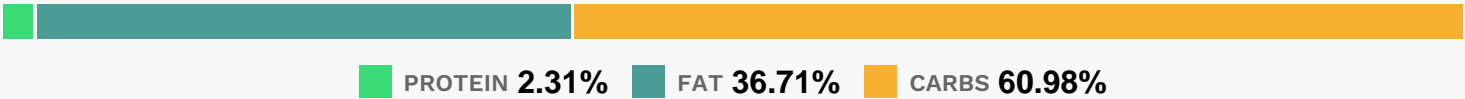
## Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven

## Directions

- ☐ Heat oven to 375°F. In medium bowl, stir cookie mix, butter and egg until soft dough forms. On ungreased cookie sheets, drop dough by rounded tablespoonfuls 2 inches apart.
- ☐ Bake 11 to 14 minutes or until edges are light golden brown. Cool 1 minute; remove from cookie sheets to cooling racks. Cool completely, about 15 minutes.
- ☐ Stir enough food color into frosting until desired green color. Frost cooled cookies. Use black or white decorating gel to make "ghoulish" faces on cookies. Use marshmallows and baking bits to decorate.

## Nutrition Facts



## Properties

Glycemic Index:4.31, Glycemic Load:4.75, Inflammation Score:-1, Nutrition Score:0.82913042912665%

## Nutrients (% of daily need)

Calories: 181.27kcal (9.06%), Fat: 7.41g (11.4%), Saturated Fat: 1.27g (7.94%), Carbohydrates: 27.68g (9.23%), Net Carbohydrates: 27.67g (10.06%), Sugar: 19.26g (21.4%), Cholesterol: 6.82mg (2.27%), Sodium: 134.08mg (5.83%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.05g (2.09%), Vitamin A: 179.06IU (3.58%), Vitamin B2: 0.06mg (3.53%), Vitamin E: 0.39mg (2.57%), Vitamin K: 1.85µg (1.76%), Folate: 5.42µg (1.35%), Vitamin B1: 0.02mg (1.02%)