



Giant Christmas Ornament Cookie

 Dairy Free

READY IN



60 min.

SERVINGS



16

CALORIES



319 kcal

DESSERT

Ingredients

- 0.5 cup granulated sugar
- 0.5 cup brown sugar packed
- 0.5 cup peanut butter
- 0.5 cup butter softened
- 1 eggs
- 1.5 cups flour all-purpose
- 0.8 teaspoon baking soda
- 0.5 teaspoon double-acting baking powder

- 0.3 teaspoon salt
- 16 oz vanilla frosting
- 1 serving m&m candies assorted

Equipment

- bowl
- frying pan
- oven
- pizza pan
- hand mixer

Directions

- Heat oven to 375°F. Beat sugars, peanut butter, butter and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, baking soda, baking powder and salt.
- Spread dough in ungreased 12-inch pizza pan.
- Bake about 15 minutes or until golden brown. Cool completely in pan, about 30 minutes.
- Spread frosting on cookie. Decorate with candies. Loop string licorice through ring-shaped hard candy to make hanger for ornament.

Nutrition Facts



Properties

Glycemic Index:18.38, Glycemic Load:19.34, Inflammation Score:-3, Nutrition Score:4.5200000180174%

Nutrients (% of daily need)

Calories: 319.19kcal (15.96%), Fat: 15.04g (23.14%), Saturated Fat: 3.08g (19.26%), Carbohydrates: 43.72g (14.57%), Net Carbohydrates: 42.99g (15.63%), Sugar: 32.27g (35.85%), Cholesterol: 10.37mg (3.46%), Sodium: 261.3mg (11.36%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 3.49g (6.98%), Vitamin B2: 0.18mg (10.31%), Manganese: 0.2mg (10.18%), Vitamin E: 1.42mg (9.49%), Vitamin B3: 1.84mg (9.19%), Folate: 32.08µg (8.02%), Selenium: 5.3µg (7.57%), Vitamin B1: 0.11mg (7.18%), Phosphorus: 55.18mg (5.52%), Vitamin A: 270.69IU (5.41%), Iron: 0.85mg (4.75%), Magnesium: 17.68mg (4.42%), Vitamin K: 3.75µg (3.57%), Fiber: 0.73g (2.92%), Copper:

0.06mg (2.82%), Calcium: 24.45mg (2.45%), Vitamin B6: 0.05mg (2.45%), Potassium: 83.73mg (2.39%), Zinc:
0.34mg (2.3%), Vitamin B5: 0.21mg (2.1%)