



Giant Ornament Cookie

 Dairy Free

READY IN



60 min.

SERVINGS



16

CALORIES



303 kcal

DESSERT

Ingredients

- 0.5 teaspoon double-acting baking powder
- 0.8 teaspoon baking soda
- 0.5 cup brown sugar packed
- 0.5 cup butter softened
- 1 eggs
- 1.5 cups flour all-purpose gold medal®
- 0.5 cup granulated sugar
- 16 servings m&m candies assorted

- 0.5 cup peanut butter
- 0.3 teaspoon salt
- 1 tub vanilla frosting betty crocker®

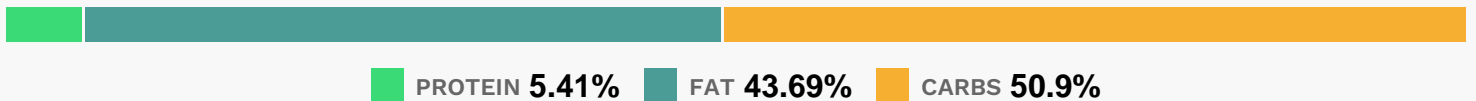
Equipment

- 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:13.25, Inflammation Score:-3, Nutrition Score:4.2817391416301%

Nutrients (% of daily need)

Calories: 302.63kcal (15.13%), Fat: 14.95g (22.99%), Saturated Fat: 4.5g (28.1%), Carbohydrates: 39.18g (13.06%), Net Carbohydrates: 38.07g (13.84%), Sugar: 27.91g (31.01%), Cholesterol: 12.48mg (4.16%), Sodium: 232.49mg (10.11%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 4.16g (8.32%), Manganese: 0.2mg (10.18%), Vitamin B3: 1.79mg (8.96%), Folate: 30.41µg (7.6%), Selenium: 5.28µg (7.54%), Vitamin E: 1.11mg (7.37%), Vitamin B1: 0.11mg (7.05%), Vitamin B2: 0.11mg (6.61%), Vitamin A: 302.19IU (6.04%), Iron: 0.99mg (5.52%), Phosphorus: 51.43mg (5.14%), Fiber: 1.11g (4.43%), Magnesium: 17.48mg (4.37%), Calcium: 40.14mg (4.01%), Copper: 0.06mg (2.82%),

Vitamin B6: 0.05mg (2.45%), Zinc: 0.33mg (2.2%), Potassium: 76.64mg (2.19%), Vitamin B5: 0.2mg (1.98%)