



Glowing Spiced Pumpkins

READY IN



275 min.

SERVINGS



32

CALORIES



64 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 17.5 oz sugar cookie mix
- ☐ 1 serving basic cookie mix for on cookie mix pouch for cutout cookies
- ☐ 2 teaspoons pumpkin pie spice
- ☐ 1.3 teaspoons nutmeg
- ☐ 1 teaspoon vanilla
- ☐ 8 butterscotch topping hard crushed
- ☐ 8 cinnamon candies hard crushed

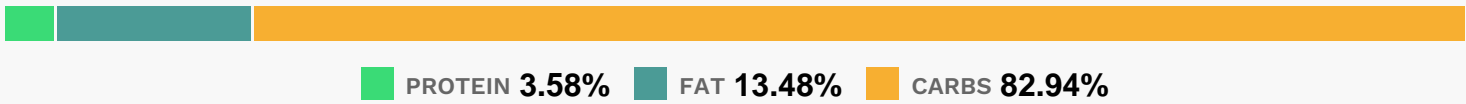
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ knife
- ☐ wire rack
- ☐ cookie cutter

Directions

- ☐ In medium bowl, mix all ingredients except candies with spoon. Cover; refrigerate 1 hour.
- ☐ Heat oven to 350°F. Line cookie sheet with cooking parchment paper. On floured surface, roll dough 1/8 inch thick.
- ☐ Cut with 3 1/2-inch pumpkin-shaped cookie cutter.
- ☐ Place cutouts about 2 inches apart on cookie sheet. With small cookie cutters or paring knife, cut out eyes, nose and mouth in jack-o'-lantern style.
- ☐ Using 1/4-teaspoon measure, place crushed candies in each cutout hole, filling as full as possible, making sure candies touch dough on all sides of each hole.
- ☐ Bake 8 to 9 minutes or until candy is melted and cookies are set. Cool until candies harden, about 4 minutes.
- ☐ Remove from cookie sheet to cooling rack; cool completely, about 30 minutes.

Nutrition Facts



Properties

Glycemic Index:4.06, Glycemic Load:0.12, Inflammation Score:1, Nutrition Score:0.18478260820974%

Nutrients (% of daily need)

Calories: 64.33kcal (3.22%), Fat: 0.96g (1.47%), Saturated Fat: 0.09g (0.56%), Carbohydrates: 13.26g (4.42%), Net Carbohydrates: 13.22g (4.81%), Sugar: 7.59g (8.44%), Cholesterol: 0mg (0%), Sodium: 44.64mg (1.94%), Alcohol: 0.04g (100%), Alcohol %: 0.33% (100%), Protein: 0.57g (1.14%), Manganese: 0.02mg (1.12%)