

Grandma's Christmas Tree Sugar Cookies

Dairy Free

READY IN SERVINGS

75 min.

30

DESSERT

Ingredients

| 0.3 cup butter | melted softened (| (not) |
|----------------|-------------------|--------|
| | | |

- 30 servings edible gold dust green
- 1 eggs
- 2 tablespoons flour all-purpose gold medal®
- 12 oz vanilla extract white (2 cups)
- 1 pouch sugar cookie mix betty crocker®

Equipment

bowl

| П | baking sheet | | |
|-----------------|--|--|--|
| | oven | | |
| | cookie cutter | | |
| | ziploc bags | | |
| | microwave | | |
| Directions | | | |
| | Heat oven to 375°F (or 350°F for dark or nonstick cookie sheet). | | |
| | In medium bowl, stir cookie mix, flour, butter and egg until soft dough forms. | | |
| | On floured surface, roll dough until about 1/8 inch thick. | | |
| | Cut with 3 1/2-inch cookie cutter; place 1 inch apart on ungreased cookie sheets. | | |
| | Bake 5 to 7 minutes or just until edges begin to turn light golden brown. Cool 1 minute; remove from cookie sheets to cooling racks. Cool 15 minutes. | | |
| | In small microwavable bowl, microwave baking chips on High 1 minute; stir until smooth. If necessary, microwave 10 seconds longer; stir until smooth. Spoon into small resealable foodstorage plastic bag; seal bag. | | |
| | Cut off tiny bottom corner of bag. Squeeze bag to drizzle glaze over cookies. Immediately sprinkle with green sugar. | | |
| | Let stand until set, about 15 minutes. | | |
| Nutrition Facts | | | |
| | PROTEIN 3.86% FAT 26.2% CARBS 69.94% | | |
| | | | |

Properties

Glycemic Index:2.5, Glycemic Load:0.28, Inflammation Score:-1, Nutrition Score:0.56782608568344%

Nutrients (% of daily need)

Calories: 115.14kcal (5.76%), Fat: 2.57g (3.95%), Saturated Fat: 0.36g (2.27%), Carbohydrates: 15.42g (5.14%), Net Carbohydrates: 15.4g (5.6%), Sugar: 9.11g (10.13%), Cholesterol: 5.46mg (1.82%), Sodium: 68.19mg (2.96%), Alcohol: 3.9g (100%), Alcohol %: 15.1% (100%), Protein: 0.85g (1.7%), Vitamin B2: 0.03mg (1.55%), Vitamin A: 75.58IU (1.51%), Manganese: 0.03mg (1.5%), Folate: 4.27µg (1.07%), Vitamin B1: 0.02mg (1.06%)