



## Halloween Cookie Bites

 Vegetarian

READY IN



50 min.

SERVINGS



1

CALORIES



4243 kcal

DESSERT

### Ingredients

- 1 cup butter softened
- 1 large eggs
- 3 cups flour all-purpose
- 0.5 teaspoon lemon zest
- 1 serving food coloring red
- 0.5 teaspoon salt
- 1.5 cups sugar
- 2 teaspoons vanilla extract

1 serving food coloring yellow

## Equipment

baking sheet

oven

wire rack

loaf pan

hand mixer

## Directions

Beat butter and sugar together at medium speed with an electric mixer 2 minutes. Beat in egg and vanilla extract.

Combine flour, salt, and lemon zest; gradually stir into butter mixture.

Divide dough into 3 equal pieces (about 1 1/4 cups each); tint 1 piece with yellow food coloring. Tint another piece orange using red and yellow food coloring. (

Add 1 to 2 teaspoons flour to orange dough if food coloring makes it softer than other colors.)

Place white, untinted dough in bottom of a 9- x 5-inch loaf pan, pressing down. Top with orange dough and then yellow, pressing down. Cover and chill 2 hours.

Turn dough out onto work surface.

Cut slices 3/8-inch thick from dough; cut each slice into 6 triangles.

Place cookies on parchment paper or aluminum foilled baking sheets.

Bake at 350 for 7 to 8 minutes, or until set but not browned. Cool on wire rack 1 minute; transfer to wire racks to cool completely.

## Nutrition Facts



## Properties

Glycemic Index:195.09, Glycemic Load:416.53, Inflammation Score:-10, Nutrition Score:48.796956414762%

## Nutrients (% of daily need)

Calories: 4242.6kcal (212.13%), Fat: 193.49g (297.68%), Saturated Fat: 118.83g (742.66%), Carbohydrates: 586.63g (195.54%), Net Carbohydrates: 576.4g (209.6%), Sugar: 301.79g (335.32%), Cholesterol: 674.05mg (224.68%), Sodium: 2704.63mg (117.59%), Alcohol: 2.75g (100%), Alcohol %: 0.36% (100%), Protein: 46.99g (93.97%), Selenium: 146.55µg (209.36%), Vitamin B1: 2.98mg (198.44%), Folate: 716.69µg (179.17%), Vitamin B2: 2.22mg (130.8%), Manganese: 2.6mg (130.24%), Vitamin A: 5943.23IU (118.86%), Vitamin B3: 22.31mg (111.55%), Iron: 18.5mg (102.77%), Phosphorus: 559.08mg (55.91%), Fiber: 10.23g (40.92%), Vitamin E: 6.02mg (40.13%), Copper: 0.6mg (30.23%), Vitamin B5: 2.66mg (26.65%), Magnesium: 94.18mg (23.55%), Zinc: 3.52mg (23.46%), Vitamin K: 17.17µg (16.35%), Potassium: 544.41mg (15.55%), Calcium: 144.67mg (14.47%), Vitamin B12: 0.83µg (13.85%), Vitamin B6: 0.26mg (13.03%), Vitamin D: 1µg (6.67%), Vitamin C: 1.29mg (1.56%)