



Halloween Cutout Cookies

 Dairy Free  Low Fod Map

READY IN



140 min.

SERVINGS



72

CALORIES



52 kcal

DESSERT

Ingredients

- 1.5 cups powdered sugar
- 0.5 cup butter softened
- 0.5 teaspoon vanilla
- 2 eggs
- 4 cups baking mix
- 11 drops food coloring yellow
- 7 drops food coloring red
- 2 tablespoons cocoa powder

1 serving decorating gel black

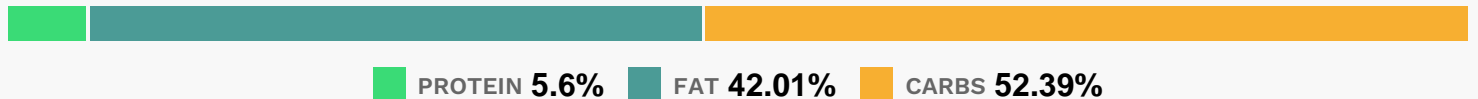
Equipment

- bowl
- baking sheet
- oven
- wire rack
- cookie cutter

Directions

- Stir powdered sugar, margarine, vanilla and eggs in large bowl until well blended. Stir in baking mix until soft dough forms. Divide dough in half.
- Mix yellow and red food colors into 1 half to make orange dough; mix cocoa into other half to make chocolate dough. Cover and refrigerate doughs separately 2 hours or until chilled.
- Heat oven to 400°.
- Roll one-fourth of the dough at a time 1/8 inch thick on floured cloth-covered board. (Keep remaining dough refrigerated until ready to roll.)
- Cut orange dough with pumpkin-shaped cookie cutter and chocolate dough with cat-shaped cookie cutter.
- Place about 2 inches apart on ungreased cookie sheet.
- Bake 5 to 7 minutes or until edges are light brown.
- Remove from cookie sheet to wire rack. Cool completely. Make faces on pumpkins and cats with black gel.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:1.1039130453668%

Flavonoids

Catechin: 0.09mg, Catechin: 0.09mg, Catechin: 0.09mg, Catechin: 0.09mg Epicatechin: 0.27mg, Epicatechin: 0.27mg, Epicatechin: 0.27mg, Epicatechin: 0.27mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

Nutrients (% of daily need)

Calories: 51.74kcal (2.59%), Fat: 2.43g (3.74%), Saturated Fat: 0.58g (3.61%), Carbohydrates: 6.82g (2.27%), Net Carbohydrates: 6.63g (2.41%), Sugar: 3.23g (3.59%), Cholesterol: 4.68mg (1.56%), Sodium: 101.75mg (4.42%), Alcohol: 0.01g (100%), Alcohol %: 0.1% (100%), Protein: 0.73g (1.46%), Phosphorus: 42.8mg (4.28%), Vitamin B1: 0.04mg (2.61%), Folate: 8.97µg (2.24%), Vitamin B2: 0.04mg (2.13%), Vitamin B3: 0.31mg (1.54%), Manganese: 0.03mg (1.43%), Calcium: 13.3mg (1.33%), Selenium: 0.91µg (1.3%), Vitamin A: 63.25IU (1.27%), Iron: 0.23mg (1.26%)