



Halloween Ghost Cookie Stacks

READY IN



45 min.

SERVINGS



14

CALORIES



521 kcal

DESSERT

Ingredients

- ☐ 17.5 oz sugar cookie mix
- ☐ 0.5 cup butter softened
- ☐ 1 eggs
- ☐ 16 oz cream cheese frosting
- ☐ 24 oz rolled oats
- ☐ 1 serving edible gold dust black

Equipment

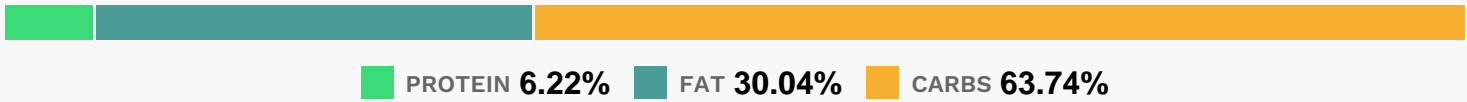
- ☐ bowl

- ☐ baking sheet
- ☐ oven
- ☐ knife
- ☐ ziploc bags
- ☐ rolling pin

Directions

- ☐ Heat oven to 375°F. In medium bowl, stir cookie mix, butter and egg until soft dough forms. Shape dough into 70 balls, using about 1 teaspoon of dough for each. On ungreased cookie sheets, place balls about 2 inches apart.
- ☐ Bake about 5 minutes or until golden around edges but still soft in center. Carefully remove from cookie sheets to cooling racks; cool completely.
- ☐ Spoon frosting into decorating bag or resealable food-storage plastic bag with corner cut off. For each cookie stack, pipe frosting on 1 cookie; top with 4 more cookies, piping frosting in between each.
- ☐ On lightly greased work surface, knead fondant about 2 minutes to soften.
- ☐ Roll fondant with rolling pin until thin. With sharp knife, cut fondant into 14 (5-inch) rounds, using 5-inch-diameter bowl for pattern and rerolling scraps, if needed.
- ☐ Pipe more frosting on top of each cookie stack.
- ☐ Place 1 fondant round on top of each stack, draping over sides and adhering to frosting on top cookie. Use edible marker to draw ghost faces.

Nutrition Facts



Properties

Glycemic Index:6.43, Glycemic Load:11.2, Inflammation Score:-4, Nutrition Score:11.376086891993%

Nutrients (% of daily need)

Calories: 520.5kcal (26.03%), Fat: 17.56g (27.02%), Saturated Fat: 6.28g (39.23%), Carbohydrates: 83.83g (27.94%), Net Carbohydrates: 78.93g (28.7%), Sugar: 37.53g (41.7%), Cholesterol: 29.12mg (9.71%), Sodium: 222.63mg (9.68%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 8.18g (16.35%), Manganese: 1.77mg (88.46%),

Selenium: 15.25µg (21.79%), Phosphorus: 208.4mg (20.84%), Fiber: 4.91g (19.63%), Magnesium: 68.25mg (17.06%), Vitamin B1: 0.25mg (16.43%), Iron: 2.3mg (12.79%), Zinc: 1.82mg (12.16%), Copper: 0.2mg (9.94%), Vitamin B2: 0.11mg (6.26%), Vitamin B5: 0.6mg (6.02%), Folate: 22.94µg (5.74%), Potassium: 193.55mg (5.53%), Vitamin A: 219.57IU (4.39%), Vitamin B3: 0.7mg (3.48%), Calcium: 29.95mg (2.99%), Vitamin E: 0.43mg (2.83%), Vitamin B6: 0.05mg (2.71%), Vitamin K: 1.55µg (1.48%)