



Happy Birthday Cookies

READY IN



45 min.

SERVINGS



3

CALORIES



1238 kcal

DESSERT

Ingredients

- ☐ 1.5 teaspoons almond extract
- ☐ 0.8 cup butter softened
- ☐ 3 servings sprinkles
- ☐ 1 eggs
- ☐ 4 cups flour all-purpose
- ☐ 1 cup powdered sugar
- ☐ 0.1 teaspoon salt

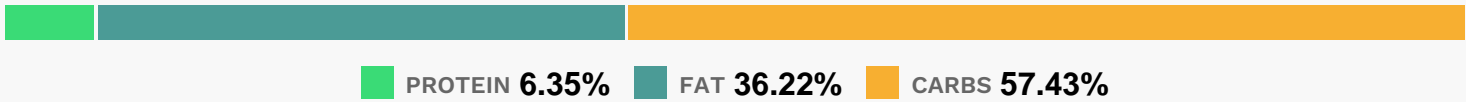
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ plastic wrap
- ☐ hand mixer
- ☐ cookie cutter
- ☐ wax paper

Directions

- ☐ Beat butter and sugar at medium speed with an electric mixer until creamy.
- ☐ Add egg and almond extract; beat until smooth.
- ☐ Combine flour and salt in a separate bowl; add to butter mixture, stirring until a soft dough forms. Divide dough in half; wrap in plastic wrap and chill one hour.
- ☐ Roll dough to 1/4-inch thickness on a lightly floured surface. Use alphabet cookie cutters to cut out "happy birthday" cookies; place on greased baking sheets.
- ☐ Bake at 350 degrees for 8 to 10 minutes; cool on wire racks with wax paper underneath racks. Spoon Icing over letters and top with colored sprinkles.

Nutrition Facts



Properties

Glycemic Index:41.67, Glycemic Load:92.03, Inflammation Score:-9, Nutrition Score:26.475652311159%

Nutrients (% of daily need)

Calories: 1238.2kcal (61.91%), Fat: 49.57g (76.27%), Saturated Fat: 30.37g (189.79%), Carbohydrates: 176.9g (58.97%), Net Carbohydrates: 172.4g (62.69%), Sugar: 49.01g (54.46%), Cholesterol: 176.57mg (58.86%), Sodium: 486.94mg (21.17%), Alcohol: 0.69g (100%), Alcohol %: 0.3% (100%), Protein: 19.55g (39.1%), Selenium: 61.81µg (88.3%), Vitamin B1: 1.32mg (87.82%), Folate: 313.6µg (78.4%), Manganese: 1.15mg (57.36%), Vitamin B2: 0.92mg (54.07%), Vitamin B3: 9.88mg (49.42%), Iron: 8.03mg (44.6%), Vitamin A: 1497.38IU (29.95%), Phosphorus: 222.78mg (22.28%), Fiber: 4.5g (18%), Copper: 0.25mg (12.74%), Vitamin E: 1.57mg (10.47%), Vitamin B5: 1.02mg (10.18%), Magnesium: 39.8mg (9.95%), Zinc: 1.41mg (9.42%), Potassium: 215.97mg (6.17%), Vitamin B6: 0.1mg (5.02%), Calcium: 47.51mg (4.75%), Vitamin K: 4.52µg (4.3%), Vitamin B12: 0.23µg (3.78%), Vitamin D: 0.29µg

(1.96%)