



## Haunting Slices

READY IN



45 min.

SERVINGS



48

CALORIES



131 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

## Ingredients

- 1 teaspoon baking soda
- 2 cups brown sugar packed
- 1 cup butter softened
- 48 servings garnish: chocolate chips mini
- 1 teaspoon cream of tartar
- 2 eggs
- 4 cups flour all-purpose
- 48 servings orange food coloring
- 1 teaspoon vanilla extract

1 cup walnuts chopped

## Equipment

bowl

baking sheet

oven

aluminum foil

wax paper

## Directions

In a large bowl, blend together butter and brown sugar until fluffy.

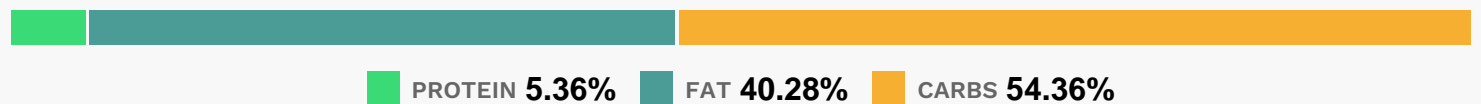
Add eggs, one at a time, mixing thoroughly. Stir in vanilla.

Add dry ingredients and nuts; mix well. Take out one cup of dough and tint orange. Form remaining dough into 2 logs, tucking the colored dough in the middle of each log; wrap in wax paper, then in aluminum foil. Refrigerate overnight. Slice dough 1/4-inch thick; add chocolate chip eyes.

Place on ungreased baking sheets.

Bake at 350 degrees for 10 to 12 minutes.

## Nutrition Facts



## Properties

Glycemic Index:3.02, Glycemic Load:5.79, Inflammation Score:-2, Nutrition Score:2.4821739081779%

## Flavonoids

Cyanidin: 0.07mg, Cyanidin: 0.07mg, Cyanidin: 0.07mg, Cyanidin: 0.07mg

## Nutrients (% of daily need)

Calories: 130.64kcal (6.53%), Fat: 5.93g (9.13%), Saturated Fat: 2.8g (17.49%), Carbohydrates: 18.02g (6.01%), Net Carbohydrates: 17.55g (6.38%), Sugar: 9.63g (10.7%), Cholesterol: 17.14mg (5.71%), Sodium: 59.36mg (2.58%), Alcohol: 0.03g (100%), Alcohol %: 0.12% (100%), Protein: 1.78g (3.55%), Manganese: 0.16mg (8.05%), Selenium: 4.37µg (6.24%), Vitamin B1: 0.09mg (6.07%), Folate: 22.55µg (5.64%), Vitamin B2: 0.07mg (3.83%), Iron: 0.67mg

(3.71%), Vitamin B3: 0.66mg (3.28%), Copper: 0.06mg (2.98%), Vitamin A: 130.81IU (2.62%), Phosphorus: 24.82mg (2.48%), Fiber: 0.47g (1.89%), Magnesium: 7.29mg (1.82%), Calcium: 14.9mg (1.49%), Potassium: 48.19mg (1.38%), Vitamin B6: 0.02mg (1.24%), Zinc: 0.18mg (1.19%), Vitamin B5: 0.1mg (1.05%), Vitamin E: 0.15mg (1.02%)