



Holiday Cookie Ornaments

 Dairy Free

READY IN



135 min.

SERVINGS



36

CALORIES



107 kcal

DESSERT

Ingredients

- ☐ 17.5 oz sugar cookie mix
- ☐ 1 serving basic cookie mix for on cookie mix pouch for cutout cookies
- ☐ 36 small candy canes
- ☐ 16 oz vanilla frosting white

Equipment

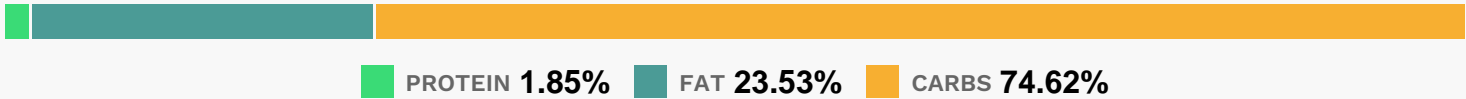
- ☐ bowl
- ☐ baking sheet
- ☐ baking paper

- ☐ oven
- ☐ wire rack
- ☐ cookie cutter
- ☐ microwave
- ☐ measuring cup

Directions

- ☐ Heat oven to 375°F. Line cookie sheets with cooking parchment paper. In medium bowl, stir cookie mix, flour, butter, and egg until soft dough forms.
- ☐ On floured surface, roll dough until about 1/8 inch thick.
- ☐ Cut with 3- to 3 1/2-inch cookie cutters.
- ☐ Place cutouts 1 inch apart on cookie sheets.
- ☐ Bake 5 minutes. Meanwhile, break off top of each candy cane to create loop for hanging cookies.
- ☐ Remove cookies from oven; press 1 candy piece on top of each cookie to make a loop.
- ☐ Bake 1 to 2 minutes longer or until edges are set. Cool on cookie sheets 2 minutes.
- ☐ Remove from cookie sheets to cooling rack. Cool completely, about 20 minutes.
- ☐ Line cookie sheet with parchment paper.
- ☐ Place 1 container of frosting at a time in 2-cup glass measuring cup. Microwave uncovered on High 45 to 60 seconds, stirring every 15 seconds, until melted. Dip each cookie in frosting, allowing excess to drip off.
- ☐ Place cookies on parchment paper. Decorate as desired.
- ☐ Let stand until frosting is set, about 1 hour.

Nutrition Facts



Properties

Glycemic Index:1.19, Glycemic Load:3.68, Inflammation Score:1, Nutrition Score:0.35521738579416%

Nutrients (% of daily need)

Calories: 106.93kcal (5.35%), Fat: 2.79g (4.29%), Saturated Fat: 0.37g (2.34%), Carbohydrates: 19.89g (6.63%), Net Carbohydrates: 19.89g (7.23%), Sugar: 14.36g (15.95%), Cholesterol: 0mg (0%), Sodium: 62.59mg (2.72%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.49g (0.99%), Vitamin B2: 0.04mg (2.51%), Vitamin K: 1.64µg (1.56%), Vitamin E: 0.19mg (1.29%)