



Holiday Cookie Ornaments

 Dairy Free

READY IN



135 min.

SERVINGS



36

CALORIES



178 kcal

DESSERT

Ingredients

- ☐ 0.3 cup butter melted
- ☐ 36 small candy canes
- ☐ 1 eggs
- ☐ 2 tablespoons flour all-purpose
- ☐ 1 pouch sugar cookie mix (1 lb 1.5 oz)
- ☐ 2 lb vanilla frosting white

Equipment

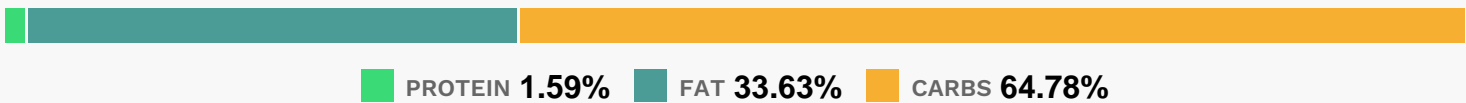
- ☐ bowl

- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ wire rack
- ☐ cookie cutter
- ☐ microwave
- ☐ measuring cup

Directions

- ☐ Heat oven to 375F. Line cookie sheets with cooking parchment paper. In medium bowl, stir cookie mix, butter, flour 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:3.28, Glycemic Load:7.59, Inflammation Score:-1, Nutrition Score:0.89173912281251%

Nutrients (% of daily need)

Calories: 177.84kcal (8.89%), Fat: 6.64g (10.21%), Saturated Fat: 1.14g (7.11%), Carbohydrates: 28.77g (9.59%), Net Carbohydrates: 28.76g (10.46%), Sugar: 22.3g (24.78%), Cholesterol: 4.55mg (1.52%), Sodium: 107.29mg (4.66%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 0.71g (1.42%), Vitamin B2: 0.09mg (5.25%), Vitamin K: 3.28µg (3.12%), Vitamin E: 0.46mg (3.09%), Vitamin A: 81.78IU (1.64%), Folate: 5.58µg (1.39%)