



Holiday Cutouts

READY IN



250 min.

SERVINGS



60

CALORIES



63 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- 0.5 teaspoon almond extract
- 1 teaspoon baking soda
- 1 cup butter softened
- 1 teaspoon cream of tartar
- 1 eggs
- 2.5 cups flour all-purpose gold medal®
- 2 tablespoons milk
- 2 cups powdered sugar
- 0.5 teaspoon vanilla

Equipment

- bowl
- baking sheet
- oven
- wire rack
- cookie cutter
- drinking straws

Directions

- In large bowl, mix 1 1/2 cups powdered sugar, the butter, 1 teaspoon vanilla, almond extract and egg until well blended. Stir in flour, baking soda and cream of tartar. Cover and refrigerate at least 3 hours.
- Heat oven to 375°F. Divide dough in half. On lightly floured, cloth covered surface, roll each half of dough 3/16 inch thick.
- Cut into assorted shapes with cookie cutters, or cut around patterns traced from storybook illustrations. If cookies are to be hung as decorations, make a hole in each 1/4 inch from top with end of plastic straw.
- Place on ungreased cookie sheet.
- Bake 7 to 8 minutes or until light brown.
- Remove from cookie sheet to cooling rack. Cool completely, about 30 minutes.
- In medium bowl, beat all frosting ingredients until smooth and spreadable. Tint with food color if desired. Frost and decorate cookies as desired with frosting and colored sugars.

Nutrition Facts



PROTEIN 4.28% **FAT 45.01%** **CARBS 50.71%**

Properties

Glycemic Index:1.88, Glycemic Load:2.88, Inflammation Score:-1, Nutrition Score:0.99043478193166%

Nutrients (% of daily need)

Calories: 63.39kcal (3.17%), Fat: 3.18g (4.9%), Saturated Fat: 0.67g (4.2%), Carbohydrates: 8.07g (2.69%), Net Carbohydrates: 7.93g (2.88%), Sugar: 3.96g (4.4%), Cholesterol: 2.79mg (0.93%), Sodium: 55.36mg (2.41%), Alcohol: 0.02g (100%), Alcohol %: 0.2% (100%), Protein: 0.68g (1.36%), Selenium: 2.02µg (2.89%), Vitamin A: 140.1IU (2.8%), Vitamin B1: 0.04mg (2.79%), Folate: 9.91µg (2.48%), Vitamin B2: 0.03mg (1.88%), Manganese: 0.04mg (1.81%), Vitamin B3: 0.31mg (1.55%), Iron: 0.26mg (1.44%)