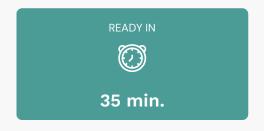


Holiday Fruit Roll-Ups® Cookies

Dairy Free







DESSERT

Ingredients

	17.5 oz sugar cookie mix
	1 serving basic cookie mix for on cookie mix pouch for cutout cookies
	2 boxes poached berries hot flavored colors®
	1 box portugese rolls flavored
ſ	12 oz fluffy frosting white

1 serving coarse salt

1 box frangelico red fruit flavored betty fruit gushers® (from tropical flavors variety pack)

Equipment

	bowl
	baking sheet
	oven
	cookie cutter
	microwave
Di	rections
	Heat oven to 375°F. In medium bowl, mix cookie mix, flour, butter and egg until soft dough forms. On lightly floured surface, roll dough 1/4 inch thick.
	Cut dough with holiday cookie cutters.
	Place on ungreased cookie sheet.
	Bake 7 to 9 minutes or until edges are light golden brown. Cool.
	Unroll and remove paper from Betty Crocker Fruit
	Roll-Ups.
	Cut using same holiday cookie cutters, and place on top of same-shaped cookies, or cut different shapes and place on top of round cookies. Decorate cookies with remaining ingredients as desired, using suggestions below and referring to photos.
	For holly leaf and berries, use Betty Crocker Fruit Gushers and green Betty Crocker Fruit
	Roll-Ups.
	For snowflake, use blue Betty Crocker Fruit
	Roll-Ups and coarse sugar.
	For candy cane, use red Betty Crocker Fruit
	Roll-Ups.
	For gift, use Betty Crocker Fruit
	Roll-Ups Flavor
	Mixers.
	For ornament, use Betty Crocker Fruit
	Roll-Ups Blastin' Berry.

For bell, use Betty Crocker Whipped fluffy white frosting, melted in small microwavable bowlin microwave and Betty Crocker Fruit
Roll-Ups Blastin' Berry.
Nutrition Facts
PROTEIN 2 12% FAT 21 92% CARRS 75 96%

Properties

Glycemic Index:5.8, Glycemic Load:4.98, Inflammation Score:1, Nutrition Score:0.52130434492036%

Flavonoids

Petunidin: 0.02mg, Petunidin: 0.02mg, Petunidin: 0.02mg, Petunidin: 0.02mg Delphinidin: 0.02mg, Delphinidin: 0.02mg, Delphinidin: 0.02mg, Malvidin: 0.05mg, Malvidin: 0.05mg, Malvidin: 0.05mg, Malvidin: 0.05mg, Malvidin: 0.05mg, Malvidin: 0.05mg

Nutrients (% of daily need)

Calories: 168.95kcal (8.45%), Fat: 4.1g (6.31%), Saturated Fat: 0.51g (3.16%), Carbohydrates: 31.99g (10.66%), Net Carbohydrates: 31.98g (11.63%), Sugar: 22.28g (24.75%), Cholesterol: Omg (0%), Sodium: 112.12mg (4.87%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 0.89g (1.78%), Vitamin B2: 0.06mg (3.52%), Vitamin K: 2.23µg (2.12%), Vitamin E: 0.26mg (1.74%), Folate: 5.34µg (1.33%), Vitamin B1: 0.02mg (1.11%)