



## Holiday Tree Cookie Stacks

READY IN



40 min.

SERVINGS



24

CALORIES



96 kcal

### Ingredients

- ☐ 0.5 cup butter softened
- ☐ 1 pouch chocolate chip cookie mix betty crocker®
- ☐ 1 eggs
- ☐ 1.5 cups vanilla frosting betty crocker® (from 1-lb container)

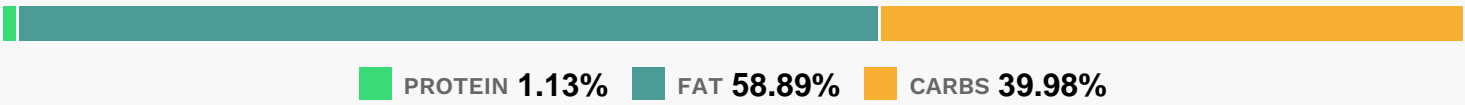
### Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven

# Directions

- ☐ Heat oven to 375°F. In medium bowl, stir cookie mix, butter and egg until soft dough forms. Shape 3 (1/4-cup) balls from dough. Shape 3 more balls, using 3 level tablespoons dough for each.
- ☐ Place all 6 balls on ungreased cookie sheet.
- ☐ Bake 9 to 11 minutes or until edges are light brown.
- ☐ Meanwhile, shape 3 balls using 2 tablespoons dough for each ball. Shape 3 balls, 1 1/2 inches in diameter.
- ☐ Place all 6 balls on ungreased cookie sheet.
- ☐ Bake 7 to 9 minutes or until edges are light brown.
- ☐ Continue with remaining dough to make 3 balls of each of the following diameters: 1 1/4 inches, 1 inch, 3/4 inch and 1/2 inch.
- ☐ Place on ungreased cookie sheet.
- ☐ Bake 5 to 7 minutes or until edges are light brown. Cool completely, about 30 minutes.
- ☐ Heat frosting in microwavable bowl uncovered on High 30 seconds, stirring every 10 seconds, until frosting can be stirred smooth and fluid. Each tree will be a stack of 8 different size cookies. To assemble 3 trees, stack cookies on serving platter, starting with largest size cookie on bottom, and stacking each smaller size cookie on top, spreading frosting between each layer.
- ☐ Drizzle remaining frosting over trees, and garnish with sprinkles.
- ☐ Sprinkle powdered sugar on platter to look like snow.

# Nutrition Facts



# Properties

Glycemic Index:5.9, Glycemic Load:4.14, Inflammation Score:-1, Nutrition Score:0.65391303202056%

# Nutrients (% of daily need)

Calories: 95.78kcal (4.79%), Fat: 6.31g (9.7%), Saturated Fat: 2.91g (18.2%), Carbohydrates: 9.64g (3.21%), Net Carbohydrates: 9.63g (3.5%), Sugar: 8.94g (9.93%), Cholesterol: 16.99mg (5.66%), Sodium: 59.15mg (2.57%),

Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 0.27g (0.55%), Vitamin B2: 0.05mg (3.1%), Vitamin A: 128.08IU (2.56%), Vitamin E: 0.35mg (2.3%), Vitamin K: 2.17µg (2.07%)