



Holly Berry Cookies

READY IN



45 min.

SERVINGS



24

CALORIES



180 kcal

DESSERT

Ingredients

- 0.8 teaspoon double-acting baking powder
- 0.5 cup butter chilled
- 2 cups powdered sugar
- 1 eggs
- 2 cups flour all-purpose
- 4 drops drop natural food coloring green
- 1 teaspoon ground cinnamon
- 2 tablespoons milk
- 0.7 cup raspberry jam seedless

- 0.3 cup cinnamon candies red hot
- 0.3 teaspoon salt
- 0.5 teaspoon vanilla extract
- 1 cup granulated sugar white

Equipment

- bowl
- baking sheet
- oven
- cookie cutter

Directions

- In a large bowl combine the flour, white sugar, ground cinnamon, baking powder and salt.
- Cut in the butter until the mixture resembles coarse crumbs. In a small bowl beat the egg and 1/4 cup of milk.
- Add this to the crumb mixture until the dough is moistened. Cover and refrigerate for at least 1 hour.
- Preheat oven to 375 degrees F (190 degrees C).
- On a lightly floured surface roll out the dough to 1/8 inch thick.
- Cut with a 2 inch round cookie cutter.
- Place on ungreased baking sheets.
- Bake at 375 degrees F (190 degrees C) for 8 to 10 minutes or until edges are lightly browned. Cool on wire racks. Once cool spread jam on half of the cookies then top each with another cookie.
- Combine the confectioners' sugar, 2 tablespoons milk and vanilla until smooth.
- Spread glaze over the cookie and decorate with red cinnamon candy before the glaze is set.
- Let dry. Using a small new paintbrush and green food coloring, paint holly leaves on cookies.

Nutrition Facts



■ PROTEIN 3.13% ■ FAT 20.69% ■ CARBS 76.18%

Properties

Glycemic Index:16.05, Glycemic Load:15.15, Inflammation Score:-1, Nutrition Score:2.130869573873%

Nutrients (% of daily need)

Calories: 179.57kcal (8.98%), Fat: 4.19g (6.44%), Saturated Fat: 2.53g (15.81%), Carbohydrates: 34.69g (11.56%), Net Carbohydrates: 34.26g (12.46%), Sugar: 24.33g (27.04%), Cholesterol: 17.14mg (5.71%), Sodium: 74.49mg (3.24%), Alcohol: 0.03g (100%), Alcohol %: 0.08% (100%), Protein: 1.43g (2.85%), Selenium: 4.47µg (6.38%), Vitamin B1: 0.09mg (5.67%), Folate: 21.11µg (5.28%), Manganese: 0.09mg (4.55%), Vitamin B2: 0.07mg (4.35%), Iron: 0.59mg (3.3%), Vitamin B3: 0.62mg (3.12%), Vitamin A: 130.35IU (2.61%), Phosphorus: 21.87mg (2.19%), Fiber: 0.43g (1.72%), Calcium: 15.54mg (1.55%), Copper: 0.03mg (1.37%), Vitamin C: 0.83mg (1.01%)