



## Holly Berry Cookies

READY IN



38 min.

SERVINGS



24

CALORIES



179 kcal

DESSERT

### Ingredients

- 2 cups flour all-purpose
- 1 cup sugar
- 1 teaspoon ground cinnamon
- 0.8 teaspoon double-acting baking powder
- 0.3 teaspoon salt
- 0.5 cup butter cold cubed
- 1 large eggs room temperature
- 0.3 cup milk 2%
- 0.7 cup raspberry jam seedless

- 2 cups powdered sugar
- 2 tablespoons milk 2%
- 0.5 teaspoon vanilla extract
- 1 serving cinnamon candies red
- 1 serving drop natural food coloring green

## Equipment

- bowl
- baking sheet
- oven
- cookie cutter

## Directions

- In a large bowl, combine the first 5 ingredients.
- Cut in butter until mixture resembles coarse crumbs. In a small bowl, beat egg and milk.
- Add to crumb mixture just until moistened. Cover and refrigerate for 1 hour or until dough is easy to handle.
- On a lightly floured surface, roll out dough to 1/8-in. thickness.
- Cut with a 2-in. round cookie cutter.
- Place on ungreased baking sheets.
- Bake at 375° until edges are lightly browned, 8-10 minutes. Cool on wire racks.
- Spread jam on half of the cookies; top each with another cookie.
- In a small bowl, combine the sugar, milk and vanilla until smooth; spread over cookies. Decorate with Red Hots before glaze is set.
- Let dry. Using a small new paintbrush and green food coloring, paint holly leaves on cookies.

## Nutrition Facts



## Properties

Glycemic Index:14.46, Glycemic Load:15.12, Inflammation Score:-1, Nutrition Score:2.2213043453901%

## **Nutrients (% of daily need)**

Calories: 178.53kcal (8.93%), Fat: 4.24g (6.53%), Saturated Fat: 2.56g (16%), Carbohydrates: 34.14g (11.38%), Net Carbohydrates: 33.71g (12.26%), Sugar: 23.88g (26.53%), Cholesterol: 18.21mg (6.07%), Sodium: 76.11mg (3.31%), Alcohol: 0.03g (100%), Alcohol %: 0.07% (100%), Protein: 1.54g (3.08%), Selenium: 4.61µg (6.59%), Vitamin B1: 0.09mg (5.72%), Folate: 21.41µg (5.35%), Vitamin B2: 0.08mg (4.72%), Manganese: 0.09mg (4.57%), Iron: 0.6mg (3.33%), Vitamin B3: 0.63mg (3.13%), Vitamin A: 133.46IU (2.67%), Phosphorus: 24.51mg (2.45%), Calcium: 18.59mg (1.86%), Fiber: 0.43g (1.72%), Copper: 0.03mg (1.39%), Vitamin C: 0.84mg (1.02%), Vitamin E: 0.15mg (1.01%)