



Hot Dog Cookies

READY IN



45 min.

SERVINGS



16

CALORIES



213 kcal

DESSERT

Ingredients

- 1 cup butter softened
- 3 tablespoons coconut or flaked
- 0.5 cup confectioners' sugar
- 2 cups flour all-purpose
- 4.5 ounce fluffy frosting yellow prepared
- 2 drops food coloring green
- 4 drops food coloring red
- 1 teaspoon vanilla extract

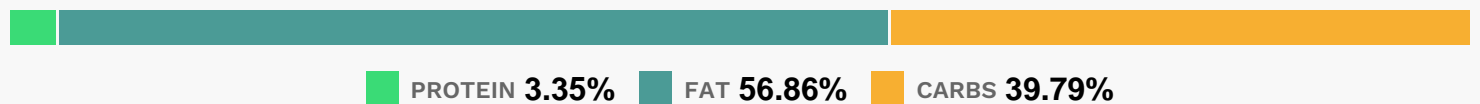
Equipment

- bowl
- baking sheet
- oven
- ziploc bags

Directions

- In a medium bowl, cream together the butter, confectioners' sugar and vanilla until smooth. Stir in the flour until dough is smooth.
- Remove 1 cup of dough, then cover and refrigerate remaining dough. Knead the red food coloring into the 1 cup of dough until the color of a hot dog is achieved. Refrigerate all dough for 1 hour.
- Preheat oven to 350 degrees F (175 degrees C). Divide the red dough into 16 portions.
- Roll each piece into a 2 1/2 inch long sausage shape. For buns, divide the white dough into 16 portions and shape into 3 inch logs. Slice them almost in half lengthwise.
- Spread the buns open and place the hot dog doughs inside, leaving buns open.
- Place 2 inches apart onto ungreased cookie sheets.
- Bake for 12 to 15 minutes in the preheated oven, or until firm.
- Remove from cookie sheets to cool. In a small jar or plastic bag, combine the coconut and green food coloring. Shake until coconut is evenly colored.
- Sprinkle over hot dog cookies when cool and make a zig zag with the yellow frosting for mustard.

Nutrition Facts



Properties

Glycemic Index:10.5, Glycemic Load:10.96, Inflammation Score:-3, Nutrition Score:3.0313043667246%

Nutrients (% of daily need)

Calories: 213.42kcal (10.67%), Fat: 13.56g (20.86%), Saturated Fat: 8.09g (50.56%), Carbohydrates: 21.34g (7.11%), Net Carbohydrates: 20.77g (7.55%), Sugar: 8.85g (9.83%), Cholesterol: 30.5mg (10.17%), Sodium: 106.65mg (4.64%), Alcohol: 0.09g (100%), Alcohol %: 0.25% (100%), Protein: 1.8g (3.6%), Vitamin B1: 0.12mg (8.32%), Selenium: 5.64µg (8.06%), Folate: 29.74µg (7.44%), Vitamin A: 354.55IU (7.09%), Manganese: 0.13mg (6.65%), Vitamin B2: 0.11mg (6.35%), Vitamin B3: 0.95mg (4.76%), Iron: 0.77mg (4.3%), Vitamin E: 0.46mg (3.1%), Phosphorus: 23.66mg (2.37%), Fiber: 0.57g (2.3%), Vitamin K: 2.08µg (1.98%), Copper: 0.03mg (1.52%), Magnesium: 4.67mg (1.17%)