



Icebox Christmas Cookie Rounds

 Dairy Free

READY IN



152 min.

SERVINGS



60

CALORIES



50 kcal

DESSERT

Ingredients

- 1 cup butter softened
- 1 tablespoons sprinkles
- 2 cups flour all-purpose
- 0.5 cup sugar
- 1 teaspoon vanilla

Equipment

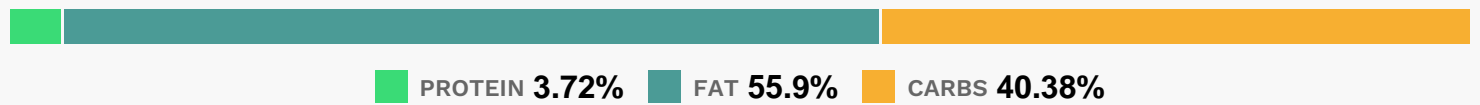
- bowl
- baking sheet

- oven
- wire rack
- hand mixer

Directions

- Beat butter, sugar and vanilla in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour
- Divide dough in half. Shape each half into roll, about 2 inches in diameter and about 6 inches long.
- Roll in candy sprinkles. Wrap and refrigerate at least 2 hours until firm.
- Heat oven to 350F.
- Cut rolls into 1/8-inch slices.
- Place about 2 inches apart on ungreased cookie sheet.
- Bake 10 to 12 minutes or until light brown. Immediately remove from cookie sheet to wire rack.

Nutrition Facts



Properties

Glycemic Index:2.42, Glycemic Load:3.46, Inflammation Score:-1, Nutrition Score:0.75043478608131%

Nutrients (% of daily need)

Calories: 49.68kcal (2.48%), Fat: 3.1g (4.77%), Saturated Fat: 0.65g (4.04%), Carbohydrates: 5.04g (1.68%), Net Carbohydrates: 4.93g (1.79%), Sugar: 1.83g (2.04%), Cholesterol: 0mg (0%), Sodium: 35.78mg (1.56%), Alcohol: 0.02g (100%), Alcohol %: 0.3% (100%), Protein: 0.46g (0.93%), Vitamin A: 135.33IU (2.71%), Vitamin B1: 0.03mg (2.21%), Selenium: 1.42µg (2.03%), Folate: 7.66µg (1.92%), Manganese: 0.03mg (1.43%), Vitamin B2: 0.02mg (1.32%), Vitamin B3: 0.25mg (1.24%), Iron: 0.19mg (1.08%)