

Iced Stars

READY IN



45 min.

SERVINGS



48

CALORIES



155 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 1.7 cups all purpose flour
- ☐ 0.3 teaspoon almond extract
- ☐ 0.3 teaspoon double-acting baking powder
- ☐ 48 servings decorative candies assorted (such as colored sugar crystals, edible glitter, and nonpareils)
- ☐ 1 cup powdered sugar
- ☐ 0.3 teaspoon salt
- ☐ 0.7 cup sugar
- ☐ 1.3 cups butter unsalted divided room temperature ()

- ☐ 1.5 teaspoons vanilla extract divided
- ☐ 3.5 teaspoons milk whole ()

Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ hand mixer

Directions

- ☐ Sift first 3 ingredients into medium bowl. Using electric mixer, beat 1 cup butter and 2/3 cup sugar in large bowl until smooth. Beat in 1 teaspoon vanilla extract and almond extract. Beat in flour mixture until just blended. Gather dough together; divide in half. Flatten each half into disk, wrap in plastic, and chill overnight. (Can be made 2 days ahead. Keep chilled. Soften dough slightly at room temperature before rolling out.)
- ☐ Position rack in center of oven and preheat to 325°F. Line 2 large baking sheets with parchment paper. Working with 1 disk at a time, roll out on lightly floured surface to scant 1/4-inch thickness.
- ☐ Cut out cookies with assorted cutters.
- ☐ Transfer cookies to prepared baking sheets, spacing 1 inch apart. Gather scraps and roll out on lightly floured surface; cut out additional cookies. Repeat until all dough is used.
- ☐ Bake cookies, 1 sheet at a time, until edges and bottoms are light golden, about 16 minutes. Cool on sheets 5 minutes.
- ☐ Transfer to rack; cool completely.
- ☐ Sift powdered sugar into medium bowl. Using electric mixer, beat in 1/4 cup butter, 1/2 teaspoon vanilla, and enough milk by teaspoonfuls to form thick icing.
- ☐ Spread thinly onto cookies. Decorate as desired.
- ☐ Let stand until set, about 2 hours. (Can be made 3 days ahead. Store between waxed paper in airtight container at room temperature.)

Nutrition Facts



 PROTEIN **3.15%**  FAT **48.34%**  CARBS **48.51%**

Properties

Glycemic Index:5.73, Glycemic Load:4.35, Inflammation Score:-1, Nutrition Score:1.1034782545074%

Nutrients (% of daily need)

Calories: 154.55kcal (7.73%), Fat: 8.36g (12.86%), Saturated Fat: 5.22g (32.63%), Carbohydrates: 18.88g (6.29%), Net Carbohydrates: 18.36g (6.68%), Sugar: 14.65g (16.28%), Cholesterol: 15mg (5%), Sodium: 25.49mg (1.11%), Alcohol: 0.05g (100%), Alcohol %: 0.2% (100%), Protein: 1.23g (2.46%), Vitamin A: 181.92IU (3.64%), Vitamin B1: 0.03mg (2.31%), Selenium: 1.57µg (2.24%), Iron: 0.39mg (2.18%), Calcium: 21.22mg (2.12%), Fiber: 0.52g (2.09%), Folate: 8.12µg (2.03%), Manganese: 0.03mg (1.52%), Vitamin B2: 0.03mg (1.48%), Vitamin B3: 0.26mg (1.3%)