



## It's Turkey Time" Cookies

 Dairy Free

READY IN



60 min.

SERVINGS



9

CALORIES



439 kcal

DESSERT

### Ingredients

- ☐ 17.5 oz sugar cookie mix
- ☐ 1 serving basic cookie mix for on cookie mix pouch for cutout cookies
- ☐ 12 oz fluffy frosting white
- ☐ 1 serving m&m candies
- ☐ 4.3 oz chocolate icing red (from 0.68-oz tube)
- ☐ 1 serving frangelico green red yellow

### Equipment

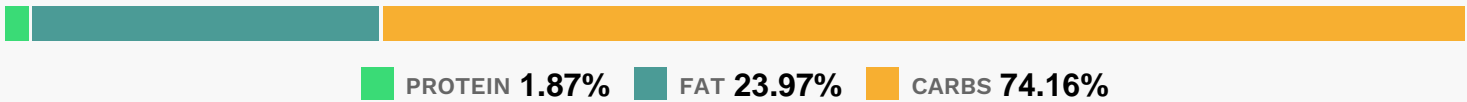
- ☐ bowl

- ☐ baking sheet
- ☐ oven
- ☐ wire rack
- ☐ cookie cutter

## Directions

- ☐ Heat oven to 375°F. In medium bowl, stir cookie mix, flour, butter and egg until soft dough forms.
- ☐ On lightly floured surface, roll dough about 1/4 inch thick.
- ☐ Cut with 3- to 3 1/2-inch round cookie cutter to make 18 rounds.
- ☐ Place 9 rounds 1 inch apart on ungreased cookie sheet.
- ☐ Bake 7 to 9 minutes or until light golden brown around edges. Cool 2 minutes before removing from cookie sheet to cooling rack. Cool completely, about 30 minutes.
- ☐ Meanwhile, to make “turkey feathers,” cut each of remaining rounds into 6 equal wedges.
- ☐ Place 9 wedges 1 inch apart on ungreased cookie sheet.
- ☐ Sprinkle remaining 45 wedges with colored sugars as desired.
- ☐ Place 1 inch apart on cookie sheet.
- ☐ Bake wedges 7 to 9 minutes or until light golden brown around edges. Cool 2 minutes before removing from cookie sheet to cooling rack. Cool completely, about 15 minutes.
- ☐ Spread frosting on round cookies.
- ☐ Place undecorated and decorated wedges on cookies as shown in photo.
- ☐ Add candy-coated candies for eyes; draw feet with icing as shown in photo.

## Nutrition Facts



## Properties

Glycemic Index:9.56, Glycemic Load:14.94, Inflammation Score:1, Nutrition Score:1.4626086798861%

## Nutrients (% of daily need)

Calories: 439.39kcal (21.97%), Fat: 11.67g (17.95%), Saturated Fat: 1.76g (11.02%), Carbohydrates: 81.24g (27.08%),  
Net Carbohydrates: 81.19g (29.52%), Sugar: 58.97g (65.52%), Cholesterol: 0.25mg (0.08%), Sodium: 252.92mg  
(11%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 2.05g (4.1%), Vitamin B2: 0.17mg (10.2%), Vitamin K:  
6.65µg (6.34%), Vitamin E: 0.78mg (5.22%), Folate: 12.91µg (3.23%), Vitamin B1: 0.04mg (2.55%), Vitamin B3:  
0.33mg (1.67%), Iron: 0.3mg (1.67%)