



## Jack-o'-Lantern Cookies

 Dairy Free

READY IN



90 min.

SERVINGS



48

CALORIES



222 kcal

DESSERT

### Ingredients

- 2.5 cups brown sugar packed
- 1 cup butter softened
- 0.5 cup shortening
- 2 eggs
- 4 cups flour all-purpose
- 4 teaspoons pumpkin pie spice
- 2 teaspoons double-acting baking powder
- 0.5 teaspoon salt

- 1 serving semisweet chocolate chips assorted miniature
- 6 cups powdered sugar
- 0.7 cup butter softened
- 0.3 cup orange juice concentrate frozen thawed ()
- 1 serving purple gel food coloring green red yellow

## Equipment

- bowl
- baking sheet
- oven
- cookie cutter

## Directions

- Heat oven to 375°F. In large bowl, mix brown sugar, 1 cup butter, the shortening and eggs until well blended. Stir in flour, pumpkin pie spice, baking powder and salt.
- On lightly floured surface, roll 1/4 of dough at a time to 1/4-inch thickness. (Keep remaining dough refrigerated until ready to roll.)
- Cut with 3-inch pumpkin-shaped or round cookie cutter.
- Place on ungreased cookie sheets.
- Bake 8 to 10 minutes or until light brown.
- Remove from cookie sheets to cooling racks. Cool completely, about 30 minutes.
- In large bowl, mix powdered sugar and 2/3 cup butter until smooth. Stir in juice concentrate.
- Place 1/3 cup frosting in small bowl; add green food color until desired color for stems. To remaining frosting, add 2 drops yellow food color for every 1 drop red food color for desired shade of orange. Generously frost cookies with orange frosting. Frost stems with green frosting. Make jack-o'-lantern faces with candies.

## Nutrition Facts



PROTEIN 2.57%  FAT 35.11%  CARBS 62.32%

## Properties

Glycemic Index:3.48, Glycemic Load:5.79, Inflammation Score:-3, Nutrition Score:2.6495652334846%

## Nutrients (% of daily need)

Calories: 221.68kcal (11.08%), Fat: 8.79g (13.52%), Saturated Fat: 1.94g (12.13%), Carbohydrates: 35.11g (11.7%), Net Carbohydrates: 34.78g (12.65%), Sugar: 26.43g (29.36%), Cholesterol: 6.82mg (2.27%), Sodium: 122.85mg (5.34%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.45g (2.9%), Selenium: 4.35µg (6.21%), Vitamin A: 299.76IU (6%), Vitamin B1: 0.09mg (5.96%), Folate: 21.68µg (5.42%), Manganese: 0.11mg (5.36%), Vitamin B2: 0.07mg (4.08%), Iron: 0.67mg (3.7%), Vitamin C: 2.91mg (3.53%), Vitamin B3: 0.66mg (3.28%), Vitamin E: 0.42mg (2.77%), Calcium: 26.34mg (2.63%), Phosphorus: 22.26mg (2.23%), Potassium: 46.19mg (1.32%), Fiber: 0.33g (1.31%), Copper: 0.03mg (1.25%), Vitamin B5: 0.12mg (1.21%), Magnesium: 4.78mg (1.19%), Vitamin K: 1.23µg (1.17%)