



## Jack-o'-Lantern Cookies

 Dairy Free

READY IN



90 min.

SERVINGS



48

CALORIES



227 kcal

DESSERT

### Ingredients

- ☐ 2 teaspoons double-acting baking powder
- ☐ 2.5 cups brown sugar packed
- ☐ 0.7 cup butter softened
- ☐ 1 cup butter softened
- ☐ 2 eggs
- ☐ 4 cups flour all-purpose
- ☐ 48 servings purple gel food coloring green red yellow
- ☐ 48 servings semisweet chocolate chips assorted miniature

- ☐ 0.3 cup orange juice concentrate frozen thawed ()
- ☐ 6 cups powdered sugar
- ☐ 4 teaspoons pumpkin pie spice
- ☐ 0.5 teaspoon salt
- ☐ 0.5 cup shortening

## Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ cookie cutter

## Directions

- ☐ Heat oven to 375F. 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



## Properties

Glycemic Index:3.48, Glycemic Load:5.79, Inflammation Score:-3, Nutrition Score:2.7965217511291%

Nutrients (% of daily need)

Calories: 227.35kcal (11.37%), Fat: 9.17g (14.1%), Saturated Fat: 2.16g (13.48%), Carbohydrates: 35.62g (11.87%), Net Carbohydrates: 35.22g (12.81%), Sugar: 26.79g (29.76%), Cholesterol: 6.88mg (2.29%), Sodium: 122.95mg (5.35%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 1.51g (3.02%), Selenium: 4.43µg (6.33%), Manganese: 0.12mg (6.01%), Vitamin A: 300.25IU (6%), Vitamin B1: 0.09mg (5.98%), Folate: 21.68µg (5.42%), Vitamin B2: 0.07mg (4.1%), Iron: 0.73mg (4.05%), Vitamin C: 2.91mg (3.53%), Vitamin B3: 0.66mg (3.32%), Vitamin E: 0.42mg (2.81%), Calcium: 26.95mg (2.69%), Phosphorus: 24.8mg (2.48%), Copper: 0.04mg (1.86%), Magnesium: 6.5mg (1.63%), Fiber: 0.41g (1.62%), Potassium: 51.74mg (1.48%), Vitamin B5: 0.12mg (1.24%), Vitamin K: 1.3µg (1.24%)