



Jack-o'-lantern Cookies

READY IN



45 min.

SERVINGS



48

CALORIES



204 kcal

DESSERT

Ingredients

- ☐ 1.5 teaspoons double-acting baking powder
- ☐ 1.5 teaspoons baking soda
- ☐ 15 oz pumpkin puree pure canned
- ☐ 4.5 cups powdered sugar
- ☐ 6 ounces cream cheese
- ☐ 2 eggs
- ☐ 0.5 cup evaporated milk
- ☐ 3.5 cups flour
- ☐ 2.5 teaspoons ground cinnamon

- ☐ 1.3 teaspoons ground ginger
- ☐ 0.8 teaspoon nutmeg
- ☐ 1 tube chocolate icing black
- ☐ 1 tube chocolate icing green
- ☐ 2.3 cups brown sugar light packed ()
- ☐ 24 large marshmallows halved
- ☐ 48 servings orange food coloring
- ☐ 1.5 teaspoons salt
- ☐ 4 tablespoons butter unsalted
- ☐ 6 oz butter unsalted
- ☐ 1 teaspoon vanilla extract

Equipment

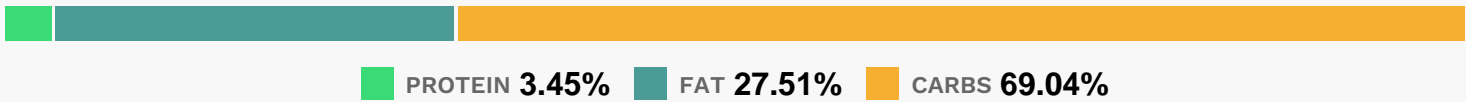
- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ whisk
- ☐ hand mixer
- ☐ ziploc bags

Directions

- ☐ Preheat oven to 375F. Line 2 baking sheets with parchment.
- ☐ Whisk together first 7 ingredients. In a separate bowl, cream butter and brown sugar until pale; beat in eggs.
- ☐ Mix in pumpkin, evaporated milk and vanilla, followed by flour mixture gradually.
- ☐ Put some dough in a large plastic bag; snip a corner. Pipe 2 1/2-inch rounds about 1/2-inch thick onto sheets. Continue with rest of dough.
- ☐ Bake, rotating halfway through, until tops spring back when touched, about 12 minutes. Top each with a half marshmallow; bake for 1 1/2 minutes.

- ☐ Transfer, on parchment, to racks; cool.
- ☐ Make icing: Using an electric mixer, beat cream cheese and butter until smooth.
- ☐ Add confectioners' sugar a little at a time until icing is thick but spreadable.
- ☐ Add food coloring.
- ☐ Gently frost cookies over marshmallow.
- ☐ Let set for 20 minutes. Pipe icing faces and stems onto each cookie.

Nutrition Facts



Properties

Glycemic Index:8.66, Glycemic Load:8.3, Inflammation Score:-7, Nutrition Score:3.9347825620485%

Nutrients (% of daily need)

Calories: 204.41kcal (10.22%), Fat: 6.36g (9.78%), Saturated Fat: 3.5g (21.88%), Carbohydrates: 35.91g (11.97%), Net Carbohydrates: 35.34g (12.85%), Sugar: 26.92g (29.91%), Cholesterol: 21.29mg (7.1%), Sodium: 152.93mg (6.65%), Alcohol: 0.03g (100%), Alcohol %: 0.06% (100%), Protein: 1.79g (3.59%), Vitamin A: 1560.59IU (31.21%), Selenium: 4.39µg (6.27%), Manganese: 0.12mg (6.04%), Vitamin B2: 0.09mg (5.51%), Vitamin B1: 0.08mg (5.16%), Folate: 19.85µg (4.96%), Iron: 0.72mg (3.99%), Calcium: 33.6mg (3.36%), Phosphorus: 31.38mg (3.14%), Vitamin B3: 0.61mg (3.07%), Vitamin K: 2.55µg (2.43%), Fiber: 0.58g (2.3%), Vitamin E: 0.34mg (2.28%), Copper: 0.04mg (1.79%), Potassium: 61.52mg (1.76%), Magnesium: 6.63mg (1.66%), Vitamin B5: 0.16mg (1.63%), Zinc: 0.16mg (1.06%), Vitamin B6: 0.02mg (1.02%)