



## JELL-O® Pastel Cookies

 Dairy Free

READY IN



40 min.

SERVINGS



60

CALORIES



82 kcal

DESSERT

### Ingredients

- 1.5 cups butter softened
- 1 teaspoon calumet baking powder
- 1 eggs
- 3.5 cups flour
- 2 pkg gelatin powder divided (4 serving size)
- 1 cup sugar
- 1 teaspoon vanilla

### Equipment

- bowl
- baking sheet
- oven
- hand mixer

## Directions

- Preheat oven to 400 degrees F.
- Mix flour and baking powder; set aside. Beat butter in large bowl with electric mixer on medium speed until creamy. Gradually add sugar and 1 package of the dry gelatin, beating until light and fluffy.
- Add egg and vanilla; mix well. Gradually add flour mixture, beating until well blended after each addition.
- Shape dough into 1-inch balls.
- Place, 2 inches apart, on ungreased baking sheets. Flatten with bottom of clean glass.
- Sprinkle with remaining dry gelatin.
- Bake 8 to 10 minutes or until edges are lightly browned.
- Remove from baking sheets to wire racks. Cool completely. Store in tightly covered container at room temperature.

## Nutrition Facts

    
 **PROTEIN 4.51%**  **FAT 51.77%**  **CARBS 43.72%**

## Properties

Glycemic Index:3.95, Glycemic Load:6.37, Inflammation Score:-2, Nutrition Score:1.3630434827798%

## Nutrients (% of daily need)

Calories: 81.57kcal (4.08%), Fat: 4.72g (7.26%), Saturated Fat: 0.98g (6.14%), Carbohydrates: 8.97g (2.99%), Net Carbohydrates: 8.77g (3.19%), Sugar: 3.36g (3.73%), Cholesterol: 2.73mg (0.91%), Sodium: 61.87mg (2.69%), Alcohol: 0.02g (100%), Alcohol %: 0.17% (100%), Protein: 0.93g (1.85%), Vitamin A: 206.95IU (4.14%), Selenium: 2.73µg (3.9%), Vitamin B1: 0.06mg (3.87%), Folate: 13.76µg (3.44%), Manganese: 0.05mg (2.51%), Vitamin B2: 0.04mg (2.49%), Vitamin B3: 0.43mg (2.16%), Iron: 0.36mg (2%), Vitamin E: 0.19mg (1.25%), Phosphorus: 12.11mg (1.21%)