



Jolly Santa Cookies

READY IN



110 min.

SERVINGS



18

CALORIES



545 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon double-acting baking powder
- ☐ 0.5 teaspoon baking soda
- ☐ 0.5 cup butter softened
- ☐ 0.8 cup coconut or shredded
- ☐ 1 eggs
- ☐ 2 cups flour all-purpose gold medal®
- ☐ 1 cup granulated sugar
- ☐ 1 teaspoon lemon zest grated
- ☐ 18 marshmallows miniature

- ☐ 2 tablespoons milk
- ☐ 18 cinnamon candies red
- ☐ 0.5 teaspoon salt
- ☐ 36 semi chocolate chips
- ☐ 3 tablespoons sugar red
- ☐ 1 cup vanilla frosting betty crocker®

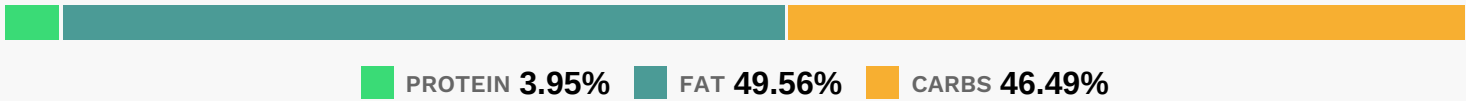
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ wire rack
- ☐ hand mixer

Directions

- ☐ Heat oven to 400°F. Beat butter, granulated sugar and lemon peel in large bowl with electric mixer on medium speed, or mix with spoon. Stir in egg and milk. Stir in flour, baking powder, baking soda and salt.
- ☐ Drop dough by rounded tablespoonfuls about 3 inches apart onto ungreased cookie sheet. Press bottom of drinking glass on each until about 1/4 inch and 3 inches in diameter.
- ☐ Bake 8 to 10 minutes or until light golden brown. Immediately remove from cookie sheet to wire rack. Cool completely, about 30 minutes.
- ☐ Spread frosting on cookie (frost and decorate each cookie before starting another).
- ☐ Sprinkle red sugar over top third of cookie for hat. Press on miniature marshmallow for tassel. Press 2 currants for eyes and 1 cinnamon candy for nose into center third of cookie.
- ☐ Sprinkle coconut over bottom third for beard.

Nutrition Facts



Properties

Glycemic Index:25.48, Glycemic Load:20.94, Inflammation Score:-5, Nutrition Score:11.628260752429%

Nutrients (% of daily need)

Calories: 544.71kcal (27.24%), Fat: 30.15g (46.38%), Saturated Fat: 14.88g (93.02%), Carbohydrates: 63.63g (21.21%), Net Carbohydrates: 58.46g (21.26%), Sugar: 42.99g (47.77%), Cholesterol: 12.65mg (4.22%), Sodium: 212.46mg (9.24%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 48.16mg (16.05%), Protein: 5.41g (10.81%), Manganese: 0.89mg (44.41%), Copper: 0.74mg (36.85%), Magnesium: 103.58mg (25.9%), Iron: 4.36mg (24.23%), Fiber: 5.17g (20.67%), Phosphorus: 179.54mg (17.95%), Selenium: 10.64µg (15.19%), Zinc: 1.67mg (11.11%), Potassium: 357.57mg (10.22%), Vitamin B2: 0.15mg (9%), Vitamin B1: 0.13mg (8.87%), Folate: 28.52µg (7.13%), Vitamin B3: 1.34mg (6.7%), Calcium: 56.36mg (5.64%), Vitamin K: 5.72µg (5.45%), Vitamin A: 269.51IU (5.39%), Vitamin E: 0.76mg (5.07%), Vitamin B5: 0.3mg (2.95%), Vitamin B12: 0.14µg (2.3%), Vitamin B6: 0.03mg (1.65%)