



## Jolly Snowman Cookies

 Dairy Free

READY IN



90 min.

SERVINGS



24

CALORIES



193 kcal

DESSERT

### Ingredients

- 0.5 cup butter softened
- 1 eggs
- 12 oz fluffy frosting white
- 24 servings twist and ends together to make a rough knob. cover black red
- 0.3 cup raisins
- 0.3 cup cinnamon candies red
- 1 pouch sugar cookie mix (1 lb 1.5 oz)

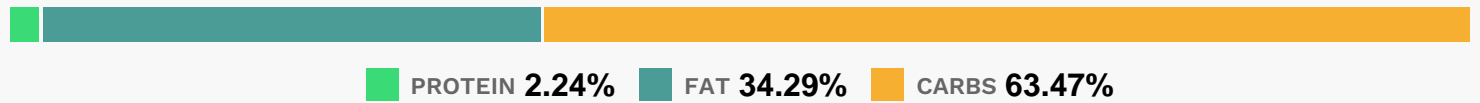
### Equipment

- bowl
- baking sheet
- oven

## Directions

- Heat oven to 375F. Stir cookie mix, butter and egg in medium bowl until soft dough forms. On ungreased cookie sheets, drop dough by rounded tablespoonfuls 3 inches apart.
- Bake 7 to 9 minutes or until edges are light golden brown. Cool 1 minute; remove from cookie sheets to cooling racks. Cool completely, about 30 minutes.
- Frost and decorate one cookie at a time.
- Spread frosting on 1 cookie.
- Add licorice across top third of cookie for hat, 3 raisins for eyes and nose and 5 candies for mouth. Repeat with remaining cookies.

## Nutrition Facts



## Properties

Glycemic Index:4.24, Glycemic Load:4.99, Inflammation Score:-1, Nutrition Score:0.95130434114%

## Nutrients (% of daily need)

Calories: 193.15kcal (9.66%), Fat: 7.4g (11.39%), Saturated Fat: 1.27g (7.95%), Carbohydrates: 30.84g (10.28%), Net Carbohydrates: 30.71g (11.17%), Sugar: 20.48g (22.76%), Cholesterol: 6.82mg (2.27%), Sodium: 133.39mg (5.8%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.09g (2.17%), Vitamin B2: 0.06mg (3.74%), Vitamin A: 179.06IU (3.58%), Vitamin E: 0.38mg (2.55%), Vitamin K: 1.85µg (1.76%), Folate: 5.41µg (1.35%), Vitamin B1: 0.02mg (1.15%), Iron: 0.18mg (1.01%)