



## Jolly Snowman Cookies

 Dairy Free

READY IN



90 min.

SERVINGS



24

CALORIES



190 kcal

DESSERT

### Ingredients

- ☐ 17.5 oz sugar cookie mix
- ☐ 0.5 cup butter softened
- ☐ 1 eggs
- ☐ 12 oz vanilla frosting white
- ☐ 1 serving licorice rounds black red
- ☐ 0.3 cup raisins
- ☐ 0.3 cup cinnamon candies red

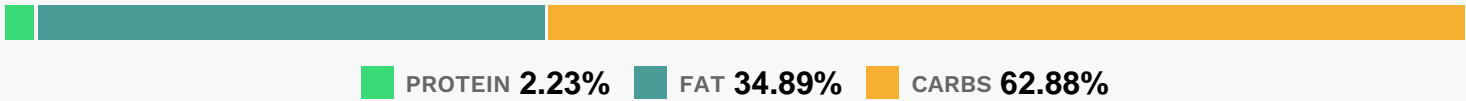
### Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven

## Directions

- ☐ Heat oven to 375°F. 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: 189.81kcal (9.49%), Fat: 7.41g (11.39%), Saturated Fat: 1.27g (7.95%), Carbohydrates: 30.03g (10.01%), Net Carbohydrates: 29.89g (10.87%), Sugar: 20.1g (22.34%), Cholesterol: 6.82mg (2.27%), Sodium: 133.1mg (5.79%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.06g (2.13%), 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%)