



Little Peeper Cookies

 Dairy Free

READY IN



90 min.

SERVINGS



24

CALORIES



421 kcal

DESSERT

Ingredients

- 17.5 oz sugar cookie mix
- 0.5 cup butter softened
- 1 eggs
- 12 oz fluffy frosting white
- 1 serving purple gel food coloring yellow
- 36 semi chocolate chips cut in half
- 1 serving licorice rounds yellow
- 1 slices m&m candies

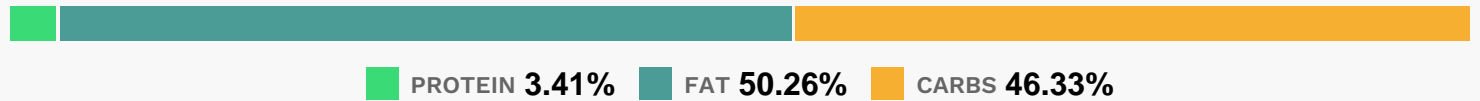
Equipment

- bowl
- baking sheet
- oven

Directions

- Heat oven to 375° F. In medium bowl, stir cookie mix, butter and egg until dough forms. On ungreased cookie sheets, drop dough by rounded tablespoonfuls 2 inches apart.
- Bake 11 to 14 minutes or until edges are light golden brown. Cool 1 minute; remove from cookie sheets to cooling racks. cool completely, about 15 minutes.
- Stir frosting and 2 to 3 drops food color until well blended. Frost and decorate 1 cookie at a time. After spreading frosting on cookie, add chocolate chip halves for eyes, yellow candy-coated licorice for feathers and pieces of orange candy slices for beak and feet.

Nutrition Facts



Properties

Glycemic Index:1.79, Glycemic Load:4.14, Inflammation Score:-4, Nutrition Score:7.1447826310506%

Nutrients (% of daily need)

Calories: 420.62kcal (21.03%), Fat: 23.49g (36.15%), Saturated Fat: 10.53g (65.79%), Carbohydrates: 48.73g (16.24%), Net Carbohydrates: 45.37g (16.5%), Sugar: 34g (37.78%), Cholesterol: 9.35mg (3.12%), Sodium: 136.76mg (5.95%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 36.12mg (12.04%), Protein: 3.58g (7.17%), Manganese: 0.56mg (27.85%), Copper: 0.53mg (26.27%), Magnesium: 74.42mg (18.61%), Iron: 2.78mg (15.47%), Fiber: 3.36g (13.44%), Phosphorus: 116.47mg (11.65%), Zinc: 1.15mg (7.64%), Potassium: 247.48mg (7.07%), Selenium: 4.11µg (5.86%), Vitamin B2: 0.08mg (4.74%), Vitamin K: 4.87µg (4.64%), Vitamin E: 0.63mg (4.2%), Vitamin A: 200.16IU (4%), Calcium: 28.96mg (2.9%), Vitamin B3: 0.47mg (2.34%), Vitamin B1: 0.03mg (1.9%), Vitamin B5: 0.17mg (1.66%), Vitamin B12: 0.1µg (1.61%), Folate: 5.35µg (1.34%)