



Magnolia Lace Trumpets

READY IN



19 min.

SERVINGS



30

CALORIES



224 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 0.5 cup butter
- ☐ 8 tablespoons butter 1 stick
- ☐ 0.3 cup plus dark
- ☐ 1 egg white
- ☐ 0.8 cup flour all-purpose
- ☐ 0.5 teaspoon ground ginger
- ☐ 1 tablespoon irish cream liqueur
- ☐ 0.5 cup milk hot
- ☐ 1.5 cups solid shortening recommended: Crisco

- ☐ 0.5 cup sugar
- ☐ 1.5 cups sugar
- ☐ 2 teaspoons vanilla extract

Equipment

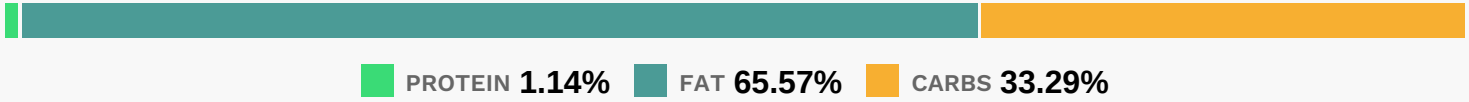
- ☐ baking sheet
- ☐ sauce pan
- ☐ oven
- ☐ wire rack
- ☐ wooden spoon
- ☐ aluminum foil

Directions

- ☐ Preheat oven to 350 degrees F.
- ☐ Line a cookie sheet with foil. Lightly grease the foil; set aside (if you don't grease the foil, the cookies will stick and be ruined).
- ☐ In a medium saucepan combine sugar, butter, and syrup. Cook mixture over low heat until butter melts; remove from heat. Stir together flour and ginger; add dry mixture to butter mixture, mixing well. Stir in Irish Cream, if desired.
- ☐ Drop batter by rounded teaspoons 3 to 4 inches apart onto the prepared cookie sheet.
- ☐ Bake only 2 or 3 cookies at a time because you must work quickly to form the cones before they cool and become brittle.*
- ☐ Bake in preheated oven for 9 to 10 minutes or until bubbly and golden brown. Quickly invert cookies onto another cookie sheet, and wrap each cookie around the greased handle of a wooden spoon or a metal cone. When cookie is set, slide cookie off spoon or cone; cool on a wire rack. Fill cookies with filling.
- ☐ Place unfilled cookies in a single layer in an airtight container; cover. Store at room temperature in a cool, dry place for up to 3 days or freeze unfilled cookies for up to 3 months. Thaw cookies and fill.
- ☐ *If cookie gets too brittle to roll, run back in the oven for a minute to soften.
- ☐ Cream together shortening and butter.

- ☐
- Add sugar and beat well.
- ☐
- Add egg white and vanilla; beat thoroughly.
- ☐
- Add hot milk, 1 tablespoon at a time, and beat until creamy. Put into pastry tube with star tip and fill cookies.

Nutrition Facts



Properties

Glycemic Index:14.77, Glycemic Load:13.75, Inflammation Score:-1, Nutrition Score:1.4147826102765%

Nutrients (% of daily need)

Calories: 223.52kcal (11.18%), Fat: 16.62g (25.57%), Saturated Fat: 6.55g (40.92%), Carbohydrates: 18.99g (6.33%), Net Carbohydrates: 18.9g (6.87%), Sugar: 16.6g (18.44%), Cholesterol: 16.65mg (5.55%), Sodium: 58.05mg (2.52%), Alcohol: 0.16g (100%), Alcohol %: 0.46% (100%), Protein: 0.65g (1.29%), Vitamin K: 6µg (5.72%), Vitamin E: 0.81mg (5.38%), Vitamin A: 194.44IU (3.89%), Selenium: 1.62µg (2.31%), Vitamin B1: 0.03mg (1.98%), Manganese: 0.04mg (1.88%), Vitamin B2: 0.03mg (1.83%), Folate: 5.99µg (1.5%), Vitamin B5: 0.11mg (1.1%), Iron: 0.18mg (1.01%)