

Mini Christmas Confetti Sugar Cookies

READY IN



150 min.

SERVINGS



50

CALORIES



67 kcal

DESSERT

Ingredients

- ☐ 17.5 oz sugar cookie mix
- ☐ 0.3 cup butter melted
- ☐ 1 eggs
- ☐ 2 tablespoons flour all-purpose
- ☐ 6 oz sprinkles

Equipment

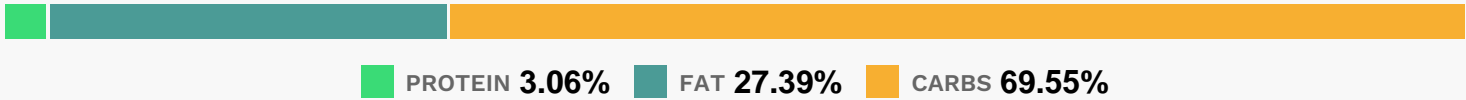
- ☐ bowl
- ☐ baking sheet

- ☐ oven
- ☐ wire rack

Directions

- ☐ In medium bowl, stir cookie mix, melted butter, egg and flour until soft dough forms.
- ☐ Divide dough into eight even sections. Shape each into a roll, 8 inches long and 1/2 inch in diameter.
- ☐ Roll in candy sprinkles. Wrap and refrigerate at least 2 hours until firm.
- ☐ Heat oven to 350°F.
- ☐ Cut each roll into 24 (1/4-inch) slices.
- ☐ Place 1/2 inch apart on ungreased cookie sheets.
- ☐ Bake 5 to 7 minutes or until light brown. Cool 1 minute; remove from cookie sheets to cooling rack.

Nutrition Facts



Properties

Glycemic Index:2.5, Glycemic Load:0.17, Inflammation Score:-1, Nutrition Score:0.23826087047548%

Nutrients (% of daily need)

Calories: 66.58kcal (3.33%), Fat: 2.03g (3.12%), Saturated Fat: 0.97g (6.06%), Carbohydrates: 11.58g (3.86%), Net Carbohydrates: 11.57g (4.21%), Sugar: 7.7g (8.56%), Cholesterol: 6.53mg (2.18%), Sodium: 39.33mg (1.71%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.51g (1.02%)