



Mini Cookie Collection

 Dairy Free

READY IN



90 min.

SERVINGS



100

CALORIES



29 kcal

DESSERT

Ingredients

- 17.5 oz peanut butter sandwich cookie crumbs
- 1 package vegetable oil
- 1 serving sugar
- 1 serving cinnamon
- 1 cup gumdrops miniature for baking (from 10-oz bag)

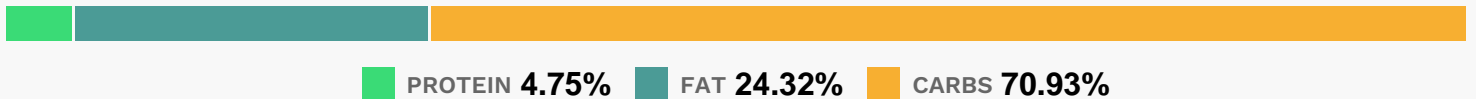
Equipment

- baking sheet
- oven

Directions

- Heat oven to 350°F. Make pouch of cookie mix as directed on package.
- Shape dough as directed for each kind of cookie, below.
- Bake 8 to 10 minutes or until edges are light golden brown.
- Mini Chocolate Chippers: Make chocolate chip cookie mix as directed. Drop dough by rounded 1/2 teaspoonfuls 1 inch apart on ungreased cookie sheet.
- Bake as directed, above. Cool 1 minute before removing from cookie sheet.
- Mini Peanut Blossom Cookies: Make peanut butter cookie mix as directed. Shape dough into 1/2-inch balls; roll in sugar.
- Place balls 1 inch apart on ungreased cookie sheet.
- Bake as directed, above. Immediately press miniature chocolate candy drop in top of each cookie. Cool 1 minute before removing from cookie sheet.
- Snicker-Do-Littles: Make sugar cookie mix as directed. Shape dough into 1/2-inch balls.
- Mix 3 tablespoons sugar and 1 teaspoon cinnamon.
- Roll dough balls in sugar mixture.
- Place on ungreased cookie sheet.
- Bake as directed, above. Cool 1 minute before removing from cookie sheet.

Nutrition Facts



Properties

Glycemic Index:1.53, Glycemic Load:1.49, Inflammation Score:0, Nutrition Score:0.065217390899425%

Nutrients (% of daily need)

Calories: 29.07kcal (1.45%), Fat: 0.81g (1.24%), Saturated Fat: 0.18g (1.12%), Carbohydrates: 5.3g (1.77%), Net Carbohydrates: 5.11g (1.86%), Sugar: 3.14g (3.49%), Cholesterol: 0mg (0%), Sodium: 41.56mg (1.81%), Alcohol: 0g (0%), Alcohol %: 0% (100%), Protein: 0.35g (0.71%)