



## Mini Holiday Confetti Cookies

READY IN



150 min.

SERVINGS



50

CALORIES



69 kcal

DESSERT

### Ingredients

- 0.3 cup butter melted
- 1 eggs
- 2 tablespoons flour all-purpose gold medal®
- 6 oz m&m candies
- 1 pouch sugar cookie mix betty crocker®

### Equipment

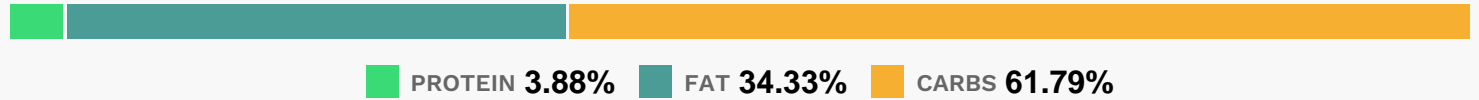
- bowl
- baking sheet

- 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:0.28913043471782%

## Nutrients (% of daily need)

Calories: 69.25kcal (3.46%), Fat: 2.64g (4.07%), Saturated Fat: 1.3g (8.11%), Carbohydrates: 10.71g (3.57%), Net Carbohydrates: 10.61g (3.86%), Sugar: 6.74g (7.48%), Cholesterol: 7.04mg (2.35%), Sodium: 41.64mg (1.81%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.67g (1.34%)