



## Mint-Swirl Lollipop Cookies

READY IN



115 min.

SERVINGS



20

CALORIES



208 kcal

DESSERT

### Ingredients

- ☐ 17.5 oz sugar cookie mix
- ☐ 0.5 cup butter softened
- ☐ 3 tablespoons flour all-purpose
- ☐ 2 eggs slightly beaten
- ☐ 0.3 teaspoon peppermint extract
- ☐ 0.3 teaspoon purple gel food coloring green red
- ☐ 1 serving sparkling wine white
- ☐ 20 you will also need: parchment paper

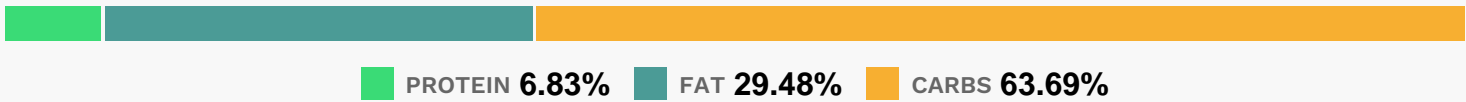
# Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ wire rack
- ☐ spatula
- ☐ lollipop sticks

# Directions

- ☐ Heat oven to 375°F. In large bowl, stir cookie mix, butter, flour, eggs and mint extract with spoon until soft dough forms. Divide dough in half.
- ☐ Roll one portion between 2 sheets of waxed paper into 13x10 1/2-inch rectangle.
- ☐ Remove top sheet of waxed paper.
- ☐ To remaining half of dough, add food color; mix until uniform in color. Shape into a ball.
- ☐ Roll between 2 sheets of waxed paper into 13x10 1/2-inch rectangle.
- ☐ Remove top sheet of waxed paper; invert colored dough onto plain dough. Peel off top sheet of waxed paper. Trim dough to 11x9-inch rectangle. Tightly roll into a log, starting at long side and using bottom sheet of waxed paper as a guide.
- ☐ Roll cookie log in coarse sugar; cut into 1/2-inch slices. On ungreased cookie sheet, place slices 2 inches apart.
- ☐ Bake 8 to 10 minutes or until edges are lightly browned. Immediately insert 1 lollipop stick halfway into each cookie. With spatula, carefully remove cookies from cookie sheet to cooling rack. Cool completely, about 20 minutes.

# Nutrition Facts



# Properties

Glycemic Index:6.25, Glycemic Load:0.62, Inflammation Score:-2, Nutrition Score:2.9360869345458%

Nutrients (% of daily need)

Calories: 207.6kcal (10.38%), Fat: 6.66g (10.24%), Saturated Fat: 3.11g (19.41%), Carbohydrates: 32.35g (10.78%), Net Carbohydrates: 31.98g (11.63%), Sugar: 11.62g (12.92%), Cholesterol: 30.28mg (10.09%), Sodium: 222.83mg (9.69%), Alcohol: 0.49g (100%), Alcohol %: 1% (100%), Protein: 3.47g (6.94%), Selenium: 7.16µg (10.23%), Vitamin B1: 0.12mg (8.29%), Manganese: 0.13mg (6.51%), Vitamin B2: 0.11mg (6.39%), Folate: 24.68µg (6.17%), Vitamin B3: 1.21mg (6.05%), Iron: 0.89mg (4.93%), Vitamin A: 168.24IU (3.36%), Phosphorus: 27.79mg (2.78%), Copper: 0.03mg (1.68%), Fiber: 0.37g (1.49%), Zinc: 0.21mg (1.4%), Magnesium: 5.43mg (1.36%), Calcium: 13.6mg (1.36%), Vitamin E: 0.18mg (1.19%)