



Nest Cookies

 Dairy Free

READY IN



60 min.

SERVINGS



20

CALORIES



252 kcal

DESSERT

Ingredients

- 17.5 oz sugar cookie mix
- 0.5 cup butter softened
- 1 eggs
- 12 oz fluffy frosting white
- 1 cup coconut flakes flaked
- 1 serving purple gel food coloring
- 60 reese's pieces peanut butter pastel eggs mini

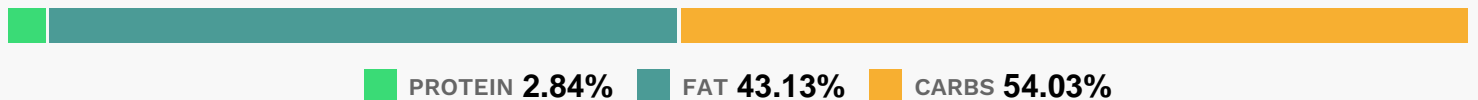
Equipment

- bowl
- baking sheet
- oven
- wire rack
- ziploc bags

Directions

- Heat oven to 375° F. In medium bowl, stir cookie mix, butter and egg until dough forms.
- Shape dough into 24 (1 1/2-inch) balls.
- Place 2 inches apart on ungreased cookie sheets.
- Bake 8 to 10 minutes or until edges are light golden brown. Cool 1 minute; remove to cooling rack. Cool completely, about 15 minutes.
- Frost cookies.
- Add coconut to a 1-quart resealable food-storage plastic bag.
- Add 2 to 3 drops food color, shaking bag to blend color. It may be necessary to add 1 to 2 teaspoons water to help disperse the color evenly or additional food color until desired color is reached.
- Sprinkle each cookie with coconut; top with 3 candy eggs.

Nutrition Facts



Properties

Glycemic Index:4.75, Glycemic Load:5.68, Inflammation Score:-2, Nutrition Score:1.9917391240597%

Nutrients (% of daily need)

Calories: 252.49kcal (12.62%), Fat: 12.21g (18.79%), Saturated Fat: 4.35g (27.17%), Carbohydrates: 34.42g (11.47%), Net Carbohydrates: 33.66g (12.24%), Sugar: 23.84g (26.49%), Cholesterol: 8.18mg (2.73%), Sodium: 165.04mg (7.18%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.81g (3.61%), Manganese: 0.14mg (7.18%), Vitamin B2: 0.08mg (4.79%), Vitamin A: 214.87IU (4.3%), Vitamin E: 0.5mg (3.34%), Fiber: 0.76g (3.06%), Vitamin K: 2.37µg (2.26%), Copper: 0.05mg (2.26%), Phosphorus: 22.45mg (2.24%), Selenium: 1.5µg (2.14%), Folate: 8.12µg (2.03%), Iron: 0.31mg (1.71%), Vitamin B1: 0.02mg (1.66%), Magnesium: 6.54mg (1.64%), Vitamin B3: 0.31mg (1.55%),

Potassium: 42.9mg (1.23%), Zinc: 0.15mg (1.02%)