



## Orange Cream Cookies

 Dairy Free

READY IN



60 min.

SERVINGS



36

CALORIES



90 kcal

DESSERT

### Ingredients

- ☐ 3 tablespoons butter melted
- ☐ 1 eggs
- ☐ 1 teaspoon orange extract
- ☐ 1.5 cups vanilla extract white
- ☐ 2 drops food coloring red
- ☐ 1 pouch sugar cookie mix (1 lb 1.5 oz)
- ☐ 1 teaspoon vanilla
- ☐ 5 drops food coloring yellow

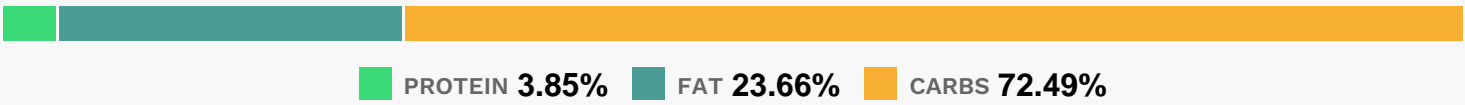
## Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven

## Directions

- ☐ Heat oven to 350F. In large bowl, stir all ingredients except baking chips until soft dough forms. Stir in baking chips.
- ☐ On ungreased cookie sheets, drop dough with 1 1/2 tablespoon-size cookie scoop or by rounded tablespoonfuls about 2 inches apart.
- ☐ Bake 9 to 10 minutes or just until dough is set (do not overbake). Cool 1 minute; remove from cookie sheets to cooling racks. Cool completely.

## Nutrition Facts



## Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:0.38565217671187%

## Nutrients (% of daily need)

Calories: 89.55kcal (4.48%), Fat: 1.8g (2.78%), Saturated Fat: 0.23g (1.46%), Carbohydrates: 12.44g (4.15%), Net Carbohydrates: 12.44g (4.52%), Sugar: 7.51g (8.34%), Cholesterol: 4.55mg (1.52%), Sodium: 52.89mg (2.3%), Alcohol: 3.02g (100%), Alcohol %: 15.25% (100%), Protein: 0.66g (1.32%), Vitamin B2: 0.02mg (1.12%), Manganese: 0.02mg (1.03%)