

Orange-Glazed Rosemary-Cranberry Cutouts

Dairy Free

READY IN

SERVINGS

CALORIES

O

60 min.

36

82 kcal

ANTIPASTI STARTER SNACK APPETIZER

Ingredients

17.5 oz sugar cookie mix
1 serving basic cookie mix for on cookie mix pouch for cutout cookies
O.8 cup cranberries dried finely chopped
1.5 teaspoons rosemary leaves fresh finely chopped
1.3 cups powdered sugar
2 tablespoons orange juice
1 tablespoon butter melted
1.5 teaspoons orange zest grated

Equipment		
	bowl	
	baking sheet	
	oven	
	wire rack	
	cookie cutter	
Di	rections	
	Heat oven to 350°F. In large bowl, stir cookie mix, flour, butter and egg until soft dough forms. Stir in cranberries and rosemary.	
	On floured surface, roll dough to about 1/4-inch thickness.	
	Cut dough with 2-inch round cookie cutters. On ungreased cookie sheets, place cutouts 1 inch apart.	
	Bake 9 to 11 minutes or until edges are light golden brown. Cool 1 minute; remove from cookie sheets to cooling rack. Cool completely, about 15 minutes.	
	In small bowl, mix glaze ingredients until smooth, using enough orange juice until glaze is thin enough to spread.	
	Spread thin layer of glaze over each cookie.	
	Let stand about 20 minutes or until glaze is set. Store loosely covered at room temperature.	
	Nutrition Facts	
	PROTEIN 2.46% FAT 11.87% CARBS 85.67%	
Properties		

Glycemic Index:1.44, Glycemic Load:0.05, Inflammation Score:-1, Nutrition Score:0.24478260873129%

Flavonoids

Cyanidin: 0.02mg, Cyanidin: 0.02mg, Cyanidin: 0.02mg, Cyanidin: 0.02mg Hesperetin: 0.11mg, Hesperetin: 0.11mg, Hesperetin: 0.11mg, Hesperetin: 0.11mg, Hesperetin: 0.11mg, Hesperetin: 0.02mg, Naringenin: 0.0

Nutrients (% of daily need)

Calories: 81.56kcal (4.08%), Fat: 1.09g (1.68%), Saturated Fat: 0.07g (0.42%), Carbohydrates: 17.71g (5.9%), Net Carbohydrates: 17.56g (6.39%), Sugar: 12.4g (13.77%), Cholesterol: Omg (0%), Sodium: 43.29mg (1.88%), Alcohol: Og (100%), Alcohol %: O% (100%), Protein: 0.51g (1.02%)