

Owl Cookies

READY IN



45 min.

SERVINGS



1

CALORIES



5301 kcal

DESSERT

Ingredients

- 2 teaspoons double-acting baking powder
- 0.8 cup firmly brown sugar packed
- 1.3 cups butter at room temperature
- 1 serving candy corn
- 1 serving chocolate chips miniature
- 2 large eggs
- 3.5 cups flour all-purpose
- 0.8 cup granulated sugar
- 1 teaspoon ground cinnamon

- 1 teaspoon ground nutmeg
- 0.5 teaspoon salt
- 2 teaspoons vanilla

Equipment

- bowl
- baking sheet
- oven
- blender
- plastic wrap
- cookie cutter

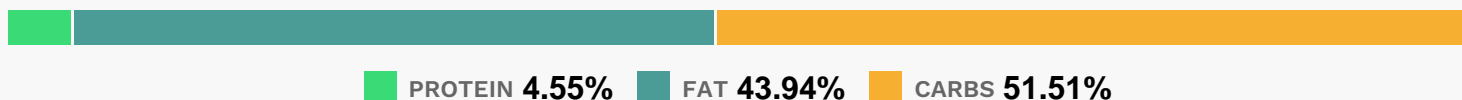
Directions

- Preheat oven to 350 (325 if using convection heat).
- In a bowl, with a mixer on medium speed, beat butter, granulated sugar, and brown sugar until blended, then beat on high speed until creamy.
- Add eggs and vanilla and beat until well blended.
- Add flour, baking powder, cinnamon, nutmeg, and salt; beat on low speed until combined, then on medium speed until well blended. Divide dough into three portions.
- Place each portion between two sheets of floured plastic wrap.
- Roll dough evenly into flat rounds about 1/4 inch thick. Stack rounds on a baking sheet and chill until firm, at least 45 minutes, or up to 2 days.
- Working with one portion of dough at a time (keep remaining chilled), peel off top sheet of plastic wrap. Set floured pattern (see notes) on dough and cut around edges. Or with floured round cookie cutters (3-in. diameter), cut out cookies, placing cutters as close together as possible.
- Transfer to cooking parchment-lined or ungreased baking sheets, placing cookies about 1 inch apart. Repeat with remaining dough rounds. Gather up scraps and press together into a ball. If dough is still cold, roll and cut out remaining cookies. If it's soft and sticky, repeat step
- Bake cookies until firm to touch and slightly darker brown around edges, 8 or 9 minutes; if baking more than one sheet at a time in one oven, switch positions halfway through baking.

Slide parchment with cookies off sheets onto racks or counter to cool, then remove from parchment. Or cool on pans about 1 minute and then transfer to racks to cool completely. If not using cooking parchment, wipe off baking sheets after each batch. Cool sheets before filling with more cookies.

- Spread icing over cookies and decorate with candies, using candy corn for a beak and chocolate chips for eyes.
- Let stand until icing is firm, about 5 minutes.
- Icing: In a small bowl, stir together 2 cups powdered sugar and just enough milk (about 3 tablespoons) to make a spreadable icing. If desired, tint with food coloring. If icing thickens as it stands, stir in a few more drops of milk.

Nutrition Facts



Properties

Glycemic Index:362.09, Glycemic Load:348.79, Inflammation Score:-10, Nutrition Score:58.301304274927%

Nutrients (% of daily need)

Calories: 5300.6kcal (265.03%), Fat: 260.73g (401.12%), Saturated Fat: 160.05g (1000.31%), Carbohydrates: 687.71g (229.24%), Net Carbohydrates: 674.38g (245.23%), Sugar: 346.06g (384.52%), Cholesterol: 1022.88mg (340.96%), Sodium: 4261.78mg (185.29%), Alcohol: 2.75g (100%), Alcohol %: 0.29% (100%), Protein: 60.81g (121.63%), Selenium: 185.03µg (264.33%), Vitamin B1: 3.5mg (233.18%), Folate: 859.99µg (215%), Manganese: 3.55mg (177.65%), Vitamin B2: 2.76mg (162.31%), Vitamin A: 8113.82IU (162.28%), Iron: 24.5mg (136.1%), Vitamin B3: 26.3mg (131.5%), Phosphorus: 931.04mg (93.1%), Calcium: 829.27mg (82.93%), Vitamin E: 8.38mg (55.87%), Fiber: 13.33g (53.33%), Copper: 0.82mg (41.24%), Vitamin B5: 4.01mg (40.1%), Magnesium: 137.16mg (34.29%), Zinc: 4.78mg (31.88%), Potassium: 930.52mg (26.59%), Vitamin B12: 1.4µg (23.41%), Vitamin B6: 0.45mg (22.38%), Vitamin K: 23.42µg (22.31%), Vitamin D: 2µg (13.33%)