



Painted Butter Cookies

 Vegetarian

READY IN



45 min.

SERVINGS



72

CALORIES



44 kcal

DESSERT

Ingredients

- ☐ 0.8 cup butter softened
- ☐ 1 eggs
- ☐ 4 egg yolks lightly beaten
- ☐ 1 tablespoon flour all-purpose divided
- ☐ 2.3 cups flour all-purpose
- ☐ 72 servings paste food coloring
- ☐ 1 teaspoon orange rind grated
- ☐ 0.3 teaspoon salt

- ☐ 0.8 cup sugar
- ☐ 1 teaspoon vanilla extract

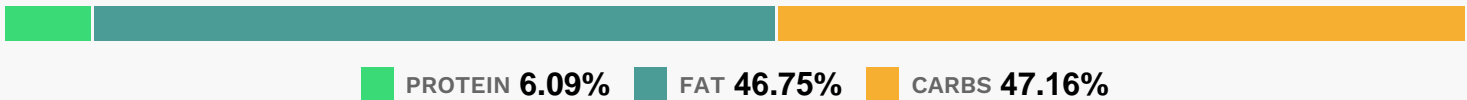
Equipment

- ☐ baking sheet
- ☐ oven
- ☐ hand mixer
- ☐ cookie cutter

Directions

- ☐ Beat sugar and butter at medium speed of an electric mixer until light and fluffy.
- ☐ Add 1 egg, orange rind, and vanilla; beat well.
- ☐ Combine 2 1/4 cups flour and salt, stirring well. Gradually add flour mixture to creamed mixture, mixing well. Cover and chill at least 2 hours.
- ☐ Divide egg yolks among several custard cups.
- ☐ Add desired food coloring to each cup, stirring well. Set aside.
- ☐ Divide dough in half. Work with 1 half at a time, storing remainder in refrigerator.
- ☐ Sprinkle 1/2 tablespoon flour evenly on work surface. Turn dough out onto floured surface, and roll dough to 1/8-inch thickness.
- ☐ Cut with a 2-inch cookie cutter, and place 2 inches apart on lightly greased cookie sheets.
- ☐ Brush food-coloring mixtures lightly onto cookies with a small brush.
- ☐ Bake at 350 for 10 minutes or until edges of cookies are lightly browned.
- ☐ Remove from cookie sheets, and let cool on wire racks. Repeat procedure with remaining flour, dough, and food-coloring mixture.

Nutrition Facts



Properties

Glycemic Index:3.75, Glycemic Load:3.67, Inflammation Score:-1, Nutrition Score:0.88521738949677%

Nutrients (% of daily need)

Calories: 43.85kcal (2.19%), Fat: 2.29g (3.52%), Saturated Fat: 1.34g (8.35%), Carbohydrates: 5.19g (1.73%), Net Carbohydrates: 5.08g (1.85%), Sugar: 2.11g (2.34%), Cholesterol: 18.16mg (6.05%), Sodium: 24.73mg (1.08%), Alcohol: 0.02g (100%), Alcohol %: 0.22% (100%), Protein: 0.67g (1.34%), Selenium: 2.14µg (3.06%), Folate: 9.17µg (2.29%), Vitamin B1: 0.03mg (2.24%), Vitamin B2: 0.03mg (1.72%), Vitamin A: 76.93IU (1.54%), Manganese: 0.03mg (1.42%), Iron: 0.23mg (1.26%), Vitamin B3: 0.24mg (1.19%)