



Pecan Shortbread Christmas Tree Cookies

READY IN



75 min.

SERVINGS



32

CALORIES



137 kcal

DESSERT

Ingredients

- ☐ 1 cup butter softened
- ☐ 0.7 cup powdered sugar
- ☐ 0.5 teaspoon vanilla
- ☐ 5 drops drop natural food coloring green
- ☐ 1.8 cups flour all-purpose
- ☐ 0.5 cup pecans coarsely chopped
- ☐ 32 cashew pieces
- ☐ 0.8 cup peppermint candies white
- ☐ 1 serving granulated sugar

☐ 32 frangelico yellow

Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ knife
- ☐ hand mixer
- ☐ ziploc bags
- ☐ microwave
- ☐ rolling pin

Directions

- ☐ Heat oven to 325°F. Spray or lightly grease 2 large cookie sheets. In large bowl, beat butter and powdered sugar with electric mixer on medium speed until light and fluffy. Beat in vanilla and food color. On low speed, beat in flour just until mixed. Stir in chopped pecans.
- ☐ Divide dough into 4 equal parts; shape each into ball.
- ☐ Place 2 balls of dough on each cookie sheet, on opposite ends. With rolling pin or floured fingers, gently flatten and shape each ball into 6-inch circle. With large knife, divide and cut each round into 8 wedges, slightly separating each cut with knife. Poke tops of wedges with fork, and place 1 pecan half in middle of each outer edge to make tree trunk.
- ☐ Bake 15 to 18 minutes or until firm but not brown. While still warm, cut into wedges again. Cool completely on cookie sheets, about 30 minutes.
- ☐ Place cooled tree wedges on cooling racks or waxed paper.
- ☐ Place baking chips in small resealable freezer plastic bag. Microwave on High 40 to 60 seconds, turning bag over after 30 seconds. Squeeze bag gently until chips are melted and smooth.
- ☐ Cut small tip off one corner of bag, and drizzle side to side over wedges to make tree garland.
- ☐ Sprinkle with sugar Top each tree with star.

Nutrition Facts



 PROTEIN **4.18%**  FAT **61.52%**  CARBS **34.3%**

Properties

Glycemic Index:7.2, Glycemic Load:4.15, Inflammation Score:-2, Nutrition Score:2.0299999991393%

Flavonoids

Cyanidin: 0.18mg, Cyanidin: 0.18mg, Cyanidin: 0.18mg, Cyanidin: 0.18mg Delphinidin: 0.12mg, Delphinidin: 0.12mg, Delphinidin: 0.12mg, Delphinidin: 0.12mg Catechin: 0.12mg, Catechin: 0.12mg, Catechin: 0.12mg, Catechin: 0.12mg Epigallocatechin: 0.1mg, Epigallocatechin: 0.1mg, Epigallocatechin: 0.1mg, Epigallocatechin: 0.1mg Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg Epigallocatechin 3-gallate: 0.04mg, Epigallocatechin 3-gallate: 0.04mg, Epigallocatechin 3-gallate: 0.04mg, Epigallocatechin 3-gallate: 0.04mg

Nutrients (% of daily need)

Calories: 137.27kcal (6.86%), Fat: 9.62g (14.8%), Saturated Fat: 5.52g (34.51%), Carbohydrates: 12.07g (4.02%), Net Carbohydrates: 11.68g (4.25%), Sugar: 6.16g (6.84%), Cholesterol: 15.25mg (5.08%), Sodium: 49.43mg (2.15%), Alcohol: 0.02g (100%), Alcohol %: 0.11% (100%), Protein: 1.47g (2.94%), Manganese: 0.15mg (7.42%), Vitamin B1: 0.07mg (4.77%), Selenium: 2.77µg (3.96%), Vitamin A: 178.23IU (3.56%), Folate: 13.47µg (3.37%), Copper: 0.06mg (3.17%), Iron: 0.46mg (2.58%), Vitamin B2: 0.04mg (2.35%), Phosphorus: 22.7mg (2.27%), Vitamin B3: 0.44mg (2.21%), Magnesium: 8.09mg (2.02%), Fiber: 0.4g (1.59%), Zinc: 0.22mg (1.46%), Vitamin E: 0.21mg (1.37%), Calcium: 12.83mg (1.28%), Vitamin K: 1.09µg (1.04%)