



Peppermint Candy Cookies

 Dairy Free

READY IN



115 min.

SERVINGS



48

CALORIES



47 kcal

DESSERT

Ingredients

- ☐ 0.8 cup granulated sugar
- ☐ 0.7 cup vegetable oil
- ☐ 2 teaspoons double-acting baking powder
- ☐ 0.5 teaspoon salt
- ☐ 1 teaspoon vanilla
- ☐ 0.5 teaspoon peppermint extract
- ☐ 2 eggs
- ☐ 2 cups flour all-purpose

- ☐ 0.3 cup granulated sugar
- ☐ 0.3 cup sprinkles red

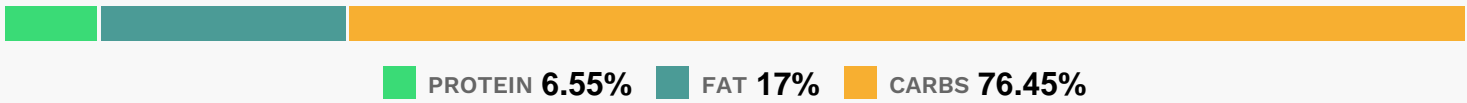
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ wire rack
- ☐ ziploc bags

Directions

- ☐ Heat oven to 400°F. In large bowl, mix 3/4 cup sugar, the oil, baking powder, vanilla, salt, peppermint extract and eggs with spoon. Stir in flour.
- ☐ Drop dough by teaspoonfuls about 2 inches apart onto ungreased cookie sheet. Press bottom of glass onto dough to grease, then dip into 1/4 cup granulated sugar; press on balls until 1/4 inch thick. Spoon red sugar on cookies, using very small spoon, in spiral design to look like peppermint candies. Or place red sugar in resealable food-storage plastic bag; snip off tiny corner. Squeeze red sugar from bag onto cookies.
- ☐ Bake cookies 8 to 10 minutes or until light brown.
- ☐ Remove from cookie sheet to wire rack. Cool completely, about 30 minutes.

Nutrition Facts



Properties

Glycemic Index:6.4, Glycemic Load:5.83, Inflammation Score:-1, Nutrition Score:1.0152173774398%

Nutrients (% of daily need)

Calories: 46.95kcal (2.35%), Fat: 0.89g (1.37%), Saturated Fat: 0.2g (1.24%), Carbohydrates: 8.98g (2.99%), Net Carbohydrates: 8.84g (3.22%), Sugar: 4.95g (5.5%), Cholesterol: 6.82mg (2.27%), Sodium: 44.65mg (1.94%), Alcohol: 0.04g (100%), Alcohol %: 0.35% (100%), Protein: 0.77g (1.54%), Selenium: 2.35µg (3.36%), Vitamin B1: 0.04mg (2.78%), Folate: 10.39µg (2.6%), Vitamin B2: 0.04mg (2.06%), Manganese: 0.04mg (1.83%), Iron: 0.29mg

(1.64%), Vitamin B3: 0.31mg (1.55%), Phosphorus: 12.91mg (1.29%), Calcium: 11.67mg (1.17%), Vitamin K: 1.13µg (1.08%)