



Peppermint Snowball Cookies

READY IN



140 min.

SERVINGS



32

CALORIES



98 kcal

DESSERT

Ingredients

- ☐ 1 cup butter softened
- ☐ 2.3 cups flour all-purpose gold medal®
- ☐ 0.3 cup peppermint candies crushed finely (12 candies)
- ☐ 0.3 cup powdered sugar
- ☐ 0.3 teaspoon salt
- ☐ 1 teaspoon vanilla

Equipment

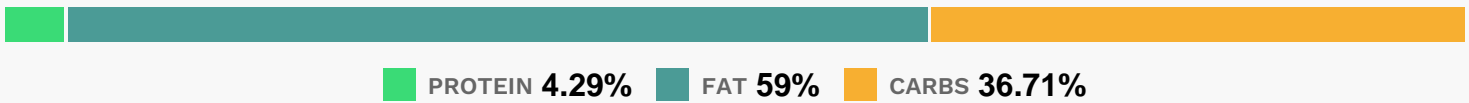
- ☐ bowl

- ☐ baking sheet
- ☐ oven
- ☐ wire rack

Directions

- ☐ Heat oven to 325°F.
- ☐ Mix 1/4 cup crushed candies and 1/4 cup powdered sugar; reserve.
- ☐ Mix butter, 1/3 cup powdered sugar, 1/4 cup crushed candies and the vanilla in medium bowl. Stir in flour and salt.
- ☐ Shape dough by level measuring tablespoonfuls into balls.
- ☐ Place about 2 inches apart on ungreased cookie sheet.
- ☐ Bake 12 to 15 minutes or until set but not brown. Immediately remove from cookie sheet; roll in reserved candy mixture. Cool completely on wire rack.
- ☐ Roll in candy mixture again.

Nutrition Facts



Properties

Glycemic Index:3.91, Glycemic Load:4.85, Inflammation Score:-2, Nutrition Score:1.492173899775%

Nutrients (% of daily need)

Calories: 98.11kcal (4.91%), Fat: 6.48g (9.97%), Saturated Fat: 4.21g (26.3%), Carbohydrates: 9.07g (3.02%), Net Carbohydrates: 8.83g (3.21%), Sugar: 2.32g (2.57%), Cholesterol: 15.25mg (5.08%), Sodium: 65.14mg (2.83%), Alcohol: 0.04g (100%), Alcohol %: 0.28% (100%), Protein: 1.06g (2.12%), Vitamin B1: 0.07mg (4.62%), Selenium: 3.06µg (4.37%), Folate: 16.3µg (4.07%), Vitamin A: 177.27IU (3.55%), Manganese: 0.06mg (3.02%), Vitamin B2: 0.05mg (2.72%), Vitamin B3: 0.52mg (2.61%), Iron: 0.41mg (2.28%), Vitamin E: 0.17mg (1.13%), Phosphorus: 11.2mg (1.12%)