



Peppermint Snowball Cookies



Gluten Free



Low Fod Map

READY IN



140 min.

SERVINGS



32

CALORIES



69 kcal

DESSERT

Ingredients

- ☐ 1 cup butter softened
- ☐ 0.3 cup peppermint candies crushed finely (12 candies)
- ☐ 0.3 cup powdered sugar
- ☐ 0.3 cup powdered sugar

Equipment

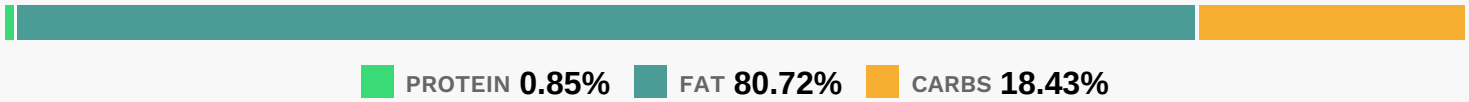
- ☐ bowl
- ☐ baking sheet
- ☐ oven

☐ wire rack

Directions

- ☐ Heat oven to 325F.
- ☐ 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:1.56, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:0.28521738970733%

Nutrients (% of daily need)

Calories: 69.41kcal (3.47%), Fat: 6.39g (9.83%), Saturated Fat: 4.19g (26.21%), Carbohydrates: 3.28g (1.09%), Net Carbohydrates: 3.28g (1.19%), Sugar: 3.19g (3.55%), Cholesterol: 15.25mg (5.08%), Sodium: 46.8mg (2.03%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.15g (0.3%), Vitamin A: 177.27IU (3.55%), Vitamin E: 0.16mg (1.1%)