



Rainbow Cookies

 Dairy Free

READY IN



90 min.

SERVINGS



18

CALORIES



245 kcal

DESSERT

Ingredients

- 17.5 oz sugar cookie mix
- 0.5 cup butter softened
- 0.3 cup flour all-purpose
- 1 eggs
- 3 purple gel food coloring
- 1 serving granulated sugar
- 12 oz vanilla frosting

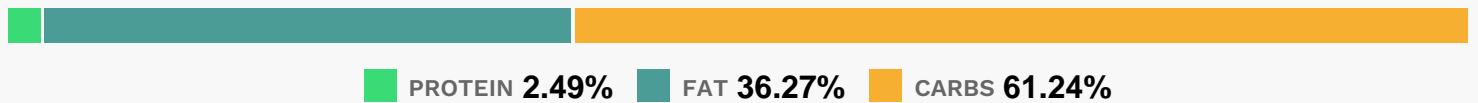
Equipment

- bowl
- baking sheet
- oven
- wire rack
- cookie cutter

Directions

- Heat oven to 375°F. Stir cookie mix, butter, flour and egg in medium bowl until dough forms. Divide dough evenly among 3 bowls; tint each dough by stirring in a few drops of desired food color.
- Shape 1/3 cup of each color of dough into a rope about 5 inches long and 1 inch in diameter.
- Place ropes side by side and a little more than 1/4 inch apart on floured surface; roll until 1/4 inch thick.
- Cut with 2- to 2 1/2-inch egg-shaped cookie cutter so each cookie has 3 colors.
- Sprinkle with sugar.
- Place 2 inches apart on ungreased cookie sheet. Repeat with remaining dough. (When rerolling dough scraps, carefully lay matching colors together.)
- Bake 7 to 9 minutes or until edges are light golden brown. Cool 1 minute; remove from cookie sheet to wire rack. Cool completely, about 30 minutes.
- Spread frosting on bottoms of half the cookies. Top with remaining cookies.

Nutrition Facts



Properties

Glycemic Index:10.45, Glycemic Load:6.94, Inflammation Score:-2, Nutrition Score:1.3295652019265%

Nutrients (% of daily need)

Calories: 245.01kcal (12.25%), Fat: 9.88g (15.2%), Saturated Fat: 1.69g (10.58%), Carbohydrates: 37.52g (12.51%), Net Carbohydrates: 37.48g (13.63%), Sugar: 25.39g (28.22%), Cholesterol: 9.09mg (3.03%), Sodium: 176.49mg (7.67%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.53g (3.06%), Vitamin B2: 0.09mg (5.22%), Vitamin A: 238.75IU (4.77%), Vitamin E: 0.51mg (3.41%), Folate: 10.31µg (2.58%), Vitamin K: 2.47µg (2.35%), Vitamin B1: 0.03mg (2.24%),

Selenium: 1.36µg (1.95%), Iron: 0.25mg (1.41%), Vitamin B3: 0.26mg (1.29%), Phosphorus: 11.57mg (1.16%)