



Rainbow Egg Cookies

 Dairy Free

READY IN



80 min.

SERVINGS



18

CALORIES



271 kcal

DESSERT

Ingredients

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

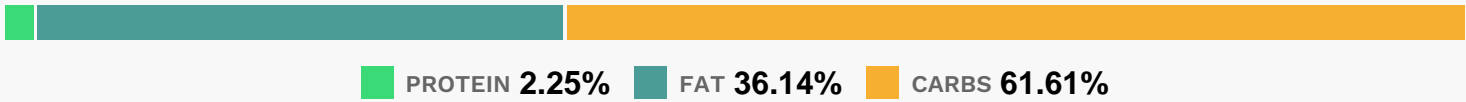
Equipment

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

Directions

- ☐ Heat oven to 375°. Stir cookie mix, margarine, flour and egg until soft dough forms. Divide dough evenly among 3 bowls; tint each dough by stirring in a few drops of desired food color. For a variety of colors, make several batches of cookies.
- ☐ 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 doughscraps, carefully lay matching colors together. For marbled cookies, mix colors of dough scraps- but don't mix colors too much or they won't be distinct.)
- ☐ 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:8.78, Inflammation Score:-2, Nutrition Score:1.4639130566755%

Nutrients (% of daily need)

Calories: 271.34kcal (13.57%), Fat: 10.9g (16.77%), Saturated Fat: 1.88g (11.75%), Carbohydrates: 41.8g (13.93%), Net Carbohydrates: 41.76g (15.18%), Sugar: 29.37g (32.63%), Cholesterol: 9.09mg (3.03%), Sodium: 188.09mg (8.18%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.53g (3.06%), Vitamin B2: 0.11mg (6.33%), Vitamin A: 238.75IU

(4.77%), Vitamin E: 0.61mg (4.05%), Vitamin K: 3.29µg (3.13%), Folate: 10.81µg (2.7%), Vitamin B1: 0.03mg (2.29%),
Selenium: 1.37µg (1.95%), Iron: 0.26mg (1.46%), Vitamin B3: 0.27mg (1.36%), Phosphorus: 12.7mg (1.27%)