



Raspberry Poinsettia Blossoms

 Dairy Free

READY IN



110 min.

SERVINGS



36

CALORIES



83 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 0.8 cup butter softened
- ☐ 0.5 cup sugar
- ☐ 1 teaspoon vanilla
- ☐ 1 box raspberry gelatin (4-serving size)
- ☐ 1 eggs
- ☐ 2 cups flour all-purpose
- ☐ 2 tablespoons sprinkles yellow

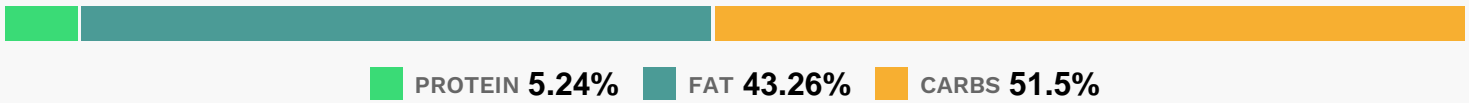
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ knife
- ☐ wire rack
- ☐ hand mixer

Directions

- ☐ In large bowl, beat butter, sugar, vanilla, gelatin and egg with electric mixer on medium speed, or mix with spoon. On low speed, beat in flour.
- ☐ Shape dough into 1 1/4-inch balls. Cover and refrigerate 1 hour.
- ☐ Heat oven to 375°F. On ungreased cookie sheets, place balls about 2 inches apart. With sharp knife, make 6 cuts in top of each ball about three-fourths of the way through to make 6 wedges.
- ☐ Spread wedges apart slightly to form flower petals (cookies will separate and flatten as they bake).
- ☐ Sprinkle about 1/8 teaspoon yellow candy sprinkles into center of each cookie.
- ☐ Bake 9 to 11 minutes or until set and edges begin to brown. Cool 2 to 3 minutes.
- ☐ Remove from cookie sheets to cooling rack. Cool completely, about 15 minutes.

Nutrition Facts



Properties

Glycemic Index:4.03, Glycemic Load:5.77, Inflammation Score:-2, Nutrition Score:1.3243478224815%

Nutrients (% of daily need)

Calories: 83.39kcal (4.17%), Fat: 4.03g (6.2%), Saturated Fat: 0.87g (5.41%), Carbohydrates: 10.79g (3.6%), Net Carbohydrates: 10.6g (3.86%), Sugar: 5.35g (5.94%), Cholesterol: 4.55mg (1.52%), Sodium: 57.51mg (2.5%), Alcohol: 0.04g (100%), Alcohol %: 0.26% (100%), Protein: 1.1g (2.2%), Selenium: 2.9µg (4.15%), Vitamin B1: 0.06mg (3.7%), Vitamin A: 175.76IU (3.52%), Folate: 13.4µg (3.35%), Vitamin B2: 0.04mg (2.54%), Manganese: 0.05mg (2.42%), Vitamin B3: 0.41mg (2.06%), Iron: 0.35mg (1.93%), Phosphorus: 14.34mg (1.43%), Vitamin E: 0.16mg (1.09%)