



Red, White and Blue Cookies

 Dairy Free

READY IN



140 min.

SERVINGS



72

CALORIES



51 kcal

DESSERT

Ingredients

- 1 cup granulated sugar
- 1 cup butter softened
- 0.5 teaspoon almond extract
- 1 eggs
- 2.3 cups flour all-purpose
- 2 tablespoons sprinkles red
- 2 tablespoons sprinkles blue

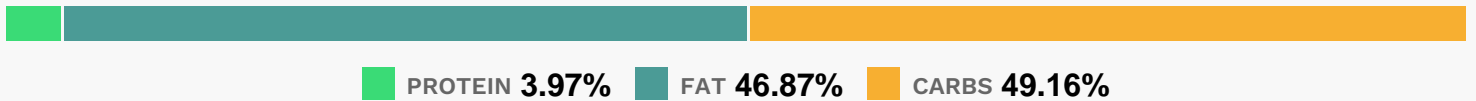
Equipment

- bowl
- baking sheet
- oven
- wire rack
- plastic wrap
- hand mixer

Directions

- Beat granulated sugar, butter, almond extract and egg in large bowl with electric mixer on medium speed 2 minutes. Stir in flour.
- Divide dough in half; cover half and set aside.
- Place remaining half on waxed paper or plastic wrap; press into 8-inch square.
- Sprinkle with 1 tablespoon each of the red sugar and blue sugar. Using waxed paper to lift, roll up dough. Repeat with remaining dough and colored sugars. Wrap rolls in plastic wrap and refrigerate about 1 hour or until firm.
- Heat oven to 375°F.
- Cut rolls into 1/4-inch slices.
- Place about 2 inches apart on ungreased cookie sheet.
- Bake 6 to 8 minutes or until edges begin to brown. Cool 1 minute; remove from cookie sheet to wire rack.

Nutrition Facts



Properties

Glycemic Index:2.02, Glycemic Load:4.1, Inflammation Score:-1, Nutrition Score:0.74086956112929%

Nutrients (% of daily need)

Calories: 50.89kcal (2.54%), Fat: 2.67g (4.11%), Saturated Fat: 0.58g (3.61%), Carbohydrates: 6.31g (2.1%), Net Carbohydrates: 6.2g (2.25%), Sugar: 3.29g (3.66%), Cholesterol: 2.27mg (0.76%), Sodium: 30.71mg (1.34%), Alcohol: 0.01g (100%), Alcohol %: 0.11% (100%), Protein: 0.51g (1.02%), Vitamin A: 116.07IU (2.32%), Selenium: 1.53µg (2.18%), Vitamin B1: 0.03mg (2.08%), Folate: 7.47µg (1.87%), Vitamin B2: 0.02mg (1.4%), Manganese: 0.03mg (1.35%),

Vitamin B3: 0.23mg (1.16%), Iron: 0.19mg (1.07%)