



Refrigerator Cookies with Chocolate Sprinkles

READY IN



40 min.

SERVINGS



96

CALORIES



35 kcal

DESSERT

Ingredients

- 0.5 teaspoon baking soda
- 1 cup butter softened
- 1.8 ounce mint (jimmies)
- 1 cup powdered sugar
- 1.5 cups flour all-purpose
- 1 cup rolled oats
- 0.3 teaspoon salt
- 2 teaspoons vanilla extract

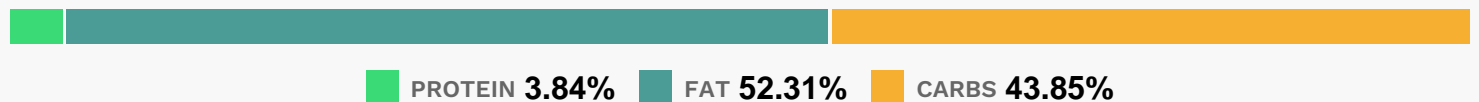
Equipment

- bowl
- baking sheet
- baking paper
- oven

Directions

- In a medium bowl, cream together the butter and sugar. Stir in the vanilla and oats. Next, combine the flour, baking soda and salt; stir into the creamed mixture. Divide the dough into 3 sections, and shape each section into a log about 8 inches long.
- Roll each log in the sprinkles to coat, then wrap them in waxed paper and chill overnight.
- Preheat oven to 325 degrees F (165 degrees C). Grease cookie sheets or line them with parchment paper.
- Cut the cookie dough rolls into 1/4 inch slices and place them 1 inch apart onto the prepared cookie sheets.
- Bake for 15 to 20 minutes in the preheated oven.
- Remove from baking sheet to cool on wire racks.

Nutrition Facts



Properties

Glycemic Index:1.72, Glycemic Load:1.27, Inflammation Score:-1, Nutrition Score:0.5430434777037%

Nutrients (% of daily need)

Calories: 34.55kcal (1.73%), Fat: 2.02g (3.11%), Saturated Fat: 1.25g (7.83%), Carbohydrates: 3.81g (1.27%), Net Carbohydrates: 3.67g (1.33%), Sugar: 1.72g (1.91%), Cholesterol: 5.08mg (1.69%), Sodium: 27.08mg (1.18%), Alcohol: 0.03g (100%), Alcohol %: 0.52% (100%), Protein: 0.33g (0.67%), Manganese: 0.04mg (2.21%), Selenium: 0.94µg (1.34%), Vitamin B1: 0.02mg (1.29%), Vitamin A: 59.09IU (1.18%)