



Reindeer Gingersnaps



Gluten Free



Dairy Free



Low Fod Map

READY IN



55 min.

SERVINGS



45

CALORIES



32 kcal

DESSERT

Ingredients

- ☐ 32 decorations: candy canes sour miniature
- ☐ 12 oz ready-to-spread fluffy frosting white
- ☐ 1 teaspoon meringue powder
- ☐ 0.5 teaspoon water hot
- ☐ 14.5 oz gingerbread mix
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Equipment

- ☐ baking sheet

- ☐ baking paper
- ☐ oven
- ☐ cookie cutter

Directions

- ☐ Prepare gingerbread dough according to package instructions for gingersnap cookies.
- ☐ Roll dough out on a lightly floured surface, and cut into 3 1/2-inch ovals, using an egg-shaped or oval cookie cutter.
- ☐ Place 2 inches apart on parchment paper-lined baking sheets.
- ☐ Bake at 375 for 8 to 10 minutes or until edges are lightly browned.
- ☐ Remove to wire racks, and let cool 30 minutes.
- ☐ Stir together meringue powder and 1/2 tsp. hot water until combined; stir in frosting. Spoon frosting mixture into a zip-top plastic freezer bag; snip 1 corner of bag to make a small hole. Pipe 1 dot of frosting mixture at top of 1 cookie; press straight ends of 2 candy canes into piped dot to form antlers. Pipe 2 dots in center of cookie; press 1 licorice candy in each dot to form eyes. Pipe 1 dot at bottom of cookie; press 1 cherry candy in dot to form a nose. Repeat procedure with remaining cookies, frosting mixture, and candies.
- ☐ Let stand 24 hours to dry, if desired.
- ☐ Note: For testing purposes only, we used Betty Crocker Gingerbread Cake & Cookie
- ☐ Mix and Betty Crocker Fluffy White Whipped Frosting.

Nutrition Facts



PROTEIN 0% **FAT 34.82%** **CARBS 65.18%**

Properties

Glycemic Index:3, Glycemic Load:2.23, Inflammation Score:0, Nutrition Score:0.19652174073069%

Nutrients (% of daily need)

Calories: 31.65kcal (1.58%), Fat: 1.22g (1.88%), Saturated Fat: 0.22g (1.4%), Carbohydrates: 5.16g (1.72%), Net Carbohydrates: 5.16g (1.88%), Sugar: 4.77g (5.3%), Cholesterol: 0mg (0%), Sodium: 23.34mg (1.01%), Alcohol: 0g (0%), Alcohol %: 0% (100%), Protein: 0g (0%), Vitamin B2: 0.02mg (1.34%)