



## Retro Tinsel Christmas Tree Cookies

 Dairy Free

READY IN



220 min.

SERVINGS



32

CALORIES



123 kcal

DESSERT

### Ingredients

- 17.5 oz sugar cookie mix
- 1 serving basic cookie mix for on cookie mix pouch for cutout cookies
- 16 oz vanilla frosting
- 0.1 teaspoon purple gel food coloring blue
- 1 serving m&m candies assorted ( colors)

### Equipment

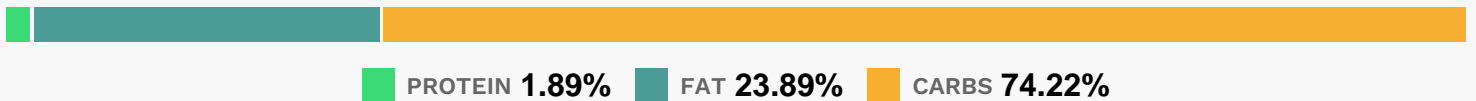
- bowl
- baking sheet

- oven
- wire rack
- cookie cutter
- microwave

## Directions

- Heat oven to 375°F. In medium bowl, stir cookie mix, flour, butter and egg until soft dough forms.
- On floured surface, roll dough 1/4 inch thick.
- Cut with 3-inch tree-shaped cookie cutter; place cutouts 2 inches apart on ungreased cookie sheets.
- Bake 7 to 9 minutes or until edges are light golden brown. Cool 1 minute; remove from cookie sheets to cooling rack. Cool completely, about 20 minutes.
- In large microwavable bowl, stir 1 1/4 cups frosting and the food color until blended. Microwave uncovered 25 to 30 seconds or until warmed and thinner consistency. Dip top side of each cookie into glaze, letting excess drip off.
- Place cookie right side up on cooling rack placed over cookie sheet or waxed paper. Rewarm frosting mixture in microwave to maintain dipping consistency, if needed. If desired, place 1 chocolate candy on top of each tree.
- Let stand about 2 hours or until set. Store covered in airtight container at room temperature with waxed paper between layers.

## Nutrition Facts



## Properties

Glycemic Index:1.34, Glycemic Load:4.14, Inflammation Score:1, Nutrition Score:0.40739130277349%

## Nutrients (% of daily need)

Calories: 122.65kcal (6.13%), Fat: 3.25g (4.99%), Saturated Fat: 0.49g (3.06%), Carbohydrates: 22.7g (7.57%), Net Carbohydrates: 22.68g (8.25%), Sugar: 16.45g (18.27%), Cholesterol: 0.07mg (0.02%), Sodium: 70.73mg (3.08%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.58g (1.15%), Vitamin B2: 0.05mg (2.83%), Vitamin K: 1.84µg (1.75%), Vitamin E: 0.22mg (1.45%)