



Rum-Glazed Spice Cocktail Cookies

READY IN



100 min.

SERVINGS



66

CALORIES



48 kcal

DESSERT

Ingredients

- 17.5 oz sugar cookie mix
- 1 serving basic cookie mix for on cookie mix pouch for cutout cookies
- 0.5 teaspoon ground ginger
- 0.3 teaspoon ground allspice
- 0.3 teaspoon ground cinnamon
- 0.3 teaspoon ground cloves
- 0.3 teaspoon rum extract
- 2 tablespoons milk
- 2 tablespoons apple juice dark

- 2.5 cups powdered sugar
- 3 tablespoons coarse salt

Equipment

- bowl
- baking sheet
- oven
- cookie cutter

Directions

- Heat oven to 375°F. In medium bowl, stir cookie ingredients until soft dough forms.
- On floured surface, roll dough 1/8 inch thick.
- Cut with 2- to 2 1/2-inch round cookie cutter. Reroll and cut remaining dough. On ungreased cookie sheets, place cutouts 1 inch apart.
- Bake 7 to 9 minutes or until edges are set. Cool 1 minute; remove from cookie sheets. Cool completely, about 15 minutes.
- In small bowl, stir 2 tablespoons of the milk, the rum and powdered sugar until smooth.
- Add additional milk 1 teaspoon at a time to desired consistency.
- Drizzle over cookies.
- Let stand until glaze is almost set; sprinkle with coarse sugar.

Nutrition Facts



Properties

Glycemic Index:1.5, Glycemic Load:0.03, Inflammation Score:1, Nutrition Score:0.1078260872999%

Flavonoids

Catechin: 0.01mg, Catechin: 0.01mg, Catechin: 0.01mg, Catechin: 0.01mg Epicatechin: 0.02mg, Epicatechin: 0.02mg, Epicatechin: 0.02mg, Epicatechin: 0.02mg

Nutrients (% of daily need)

Calories: 47.87kcal (2.39%), Fat: 0.43g (0.65%), Saturated Fat: 0.01g (0.06%), Carbohydrates: 10.82g (3.61%), Net Carbohydrates: 10.81g (3.93%), Sugar: 8.01g (8.9%), Cholesterol: 0.05mg (0.02%), Sodium: 338.92mg (14.74%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.29g (0.57%)