



Saint Nick Cereal Cookies

 Gluten Free  Dairy Free

READY IN



70 min.

SERVINGS



16

CALORIES



745 kcal

DESSERT

Ingredients

- 10.5 oz marshmallows miniature
- 0.3 cup butter
- 0.5 cup peanut butter
- 1 cup peppermint candies white
- 7 cups pinenuts
- 16 oz fluffy frosting white
- 3 teaspoons p of sugar red
- 2 small gumdrops red cut in half (for mouths)

32 bacon bits blue miniature

16 bacon bits red miniature

Equipment

bowl

frying pan

sauce pan

knife

toothpicks

wooden spoon

aluminum foil

spatula

Directions

Line 13x9-inch pan with foil, letting foil hang over 2 opposite sides of pan; spray bottom and sides of foil with cooking spray. Reserve 16 marshmallows. In 2 1/2-quart nonstick saucepan, heat remaining marshmallows, the butter, peanut butter and baking chips over medium-low heat, stirring frequently, until butter and marshmallows are melted and mixture is smooth.

Place cereal in large bowl; pour marshmallow mixture over cereal. Spray wooden spoon or rubber spatula with cooking spray; use to stir marshmallow mixture into cereal.

Spread and pat cereal mixture in pan, using sprayed utensil. (Or spray hands and pat mixture into pan; mixture will be quite sticky until set.)

Let stand 10 minutes.

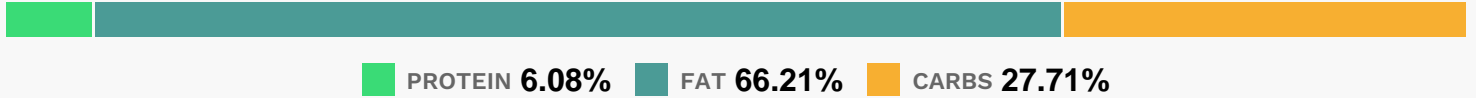
Remove cereal mixture from pan by lifting with foil; peel back foil. Using large sharp knife, cut mixture in half lengthwise into 2 rectangles. To mark 1 rectangle for cutting, place toothpick at each end of one long side; add 3 toothpicks to same side, about every 3 inches, dividing into fourths. On other long side, place toothpick 1 1/2 inches from each end; add 3 toothpicks to same side, about every 3 inches, dividing into thirds.

Cut diagonally across rectangle from toothpick to toothpick, forming triangles. Press together 2 end pieces to form eighth triangle. Repeat with remaining rectangle.

For each cookie, spread frosting from top point to cover top 1/3 of triangle.

- Place 1 marshmallow at point.
- Sprinkle red sugar over frosting for hat.
- Spread frosting over lower 1/3 of cookie for beard; add gumdrop piece at top center of beard for mouth.
- Add 3 dots of icing to face area for attaching blue bits for eyes and red bit for nose.
- Let stand 10 minutes until frosting is set.

Nutrition Facts



Properties

Glycemic Index:12.22, Glycemic Load:17.92, Inflammation Score:-7, Nutrition Score:19.489565141823%

Nutrients (% of daily need)

Calories: 744.94kcal (37.25%), Fat: 57.89g (89.07%), Saturated Fat: 9.66g (60.35%), Carbohydrates: 54.52g (18.17%), Net Carbohydrates: 51.62g (18.77%), Sugar: 40.21g (44.67%), Cholesterol: 0mg (0%), Sodium: 198.71mg (8.64%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 11.96g (23.93%), Manganese: 5.32mg (265.92%), Vitamin E: 7mg (46.64%), Copper: 0.85mg (42.39%), Magnesium: 165.49mg (41.37%), Phosphorus: 380.86mg (38.09%), Vitamin K: 35.54µg (33.85%), Zinc: 4.1mg (27.32%), Iron: 3.52mg (19.54%), Vitamin B3: 3.79mg (18.95%), Vitamin B1: 0.25mg (16.5%), Vitamin B2: 0.24mg (14.04%), Potassium: 414.5mg (11.84%), Fiber: 2.9g (11.59%), Folate: 33.31µg (8.33%), Vitamin B6: 0.09mg (4.73%), Calcium: 41.1mg (4.11%), Vitamin B5: 0.29mg (2.9%), Vitamin A: 144IU (2.88%), Selenium: 1.31µg (1.88%)