



Santa Claus Cookie Pops

READY IN



45 min.

SERVINGS



16

CALORIES



287 kcal

DESSERT

Ingredients

- 1 teaspoon double-acting baking powder
- 0.5 teaspoon baking soda
- 1 cup coconut or shredded
- 1 eggs
- 2 cups flour all-purpose
- 16 whipped cream
- 16 marshmallows miniature
- 2 tablespoons milk
- 1.5 cups powdered sugar

- 32 raisins
- 16 cinnamon candies red
- 0.5 teaspoon salt
- 0.5 cup shortening
- 0.3 ounces sugar red
- 1 cup sugar
- 16 servings sugar for garnish
- 1.5 teaspoons vanilla extract divided
- 2 tablespoons water

Equipment

- bowl
- baking sheet
- oven
- wire rack

Directions

- Beat together sugar and shortening. Beat in milk, egg and one tablespoon vanilla. Stir in flour, baking powder, baking soda and salt.
- Shape dough into 1 1/4-inch balls.
- Place balls 2 inches apart on a baking sheet. Insert a stick into the side of each dough ball, and flatten with the bottom of a glass dipped in sugar.
- Bake at 350 for 8 to 10 minutes, or until cookies are golden.
- Let cool on baking sheet 2 minutes.
- Remove from baking sheet and cool on a wire rack.
- In a small bowl, combine powdered sugar and remaining 1/2 teaspoon vanilla; add water, one tablespoon at a time, until spreadable.
- Spread frosting on top 1/3 for a hat and on bottom 1/3 for a beard, one cookie at a time.
- Sprinkle red sugar for a hat and coconut on beard. Press on a marshmallow for tassel of hat, raisins for eyes, and a cinnamon candy for nose.

Nutrition Facts

PROTEIN 3.09% FAT 26.87% CARBS 70.04%

Properties

Glycemic Index:37.85, Glycemic Load:27.07, Inflammation Score:-1, Nutrition Score:3.4886956461098%

Nutrients (% of daily need)

Calories: 287.45kcal (14.37%), Fat: 8.75g (13.47%), Saturated Fat: 3.3g (20.64%), Carbohydrates: 51.35g (17.12%), Net Carbohydrates: 50.4g (18.33%), Sugar: 37.7g (41.88%), Cholesterol: 10.9mg (3.63%), Sodium: 141.8mg (6.17%), Alcohol: 0.13g (100%), Alcohol %: 0.22% (100%), Protein: 2.26g (4.52%), Selenium: 6.94µg (9.91%), Manganese: 0.19mg (9.39%), Vitamin B1: 0.13mg (8.73%), Folate: 31.27µg (7.82%), Vitamin B2: 0.1mg (6.16%), Iron: 0.98mg (5.42%), Vitamin B3: 0.97mg (4.84%), Fiber: 0.95g (3.79%), Phosphorus: 37.22mg (3.72%), Vitamin K: 3.48µg (3.32%), Vitamin E: 0.45mg (2.98%), Copper: 0.05mg (2.67%), Calcium: 23.73mg (2.37%), Vitamin B5: 0.18mg (1.83%), Magnesium: 6.18mg (1.54%), Potassium: 52.75mg (1.51%), Zinc: 0.22mg (1.47%)