



Santa Cookies

 Dairy Free

READY IN



105 min.

SERVINGS



30

CALORIES



96 kcal

DESSERT

Ingredients

- 0.5 cup sugar
- 0.5 cup butter softened
- 0.5 teaspoon vanilla
- 1 eggs
- 1.5 cups flour all-purpose
- 0.3 teaspoon baking soda
- 0.3 teaspoon salt
- 0.3 cup semi chocolate chips

- 1 tablespoon cinnamon candies red
- 0.5 cup fluffy frosting white (from 12-oz container)
- 0.3 cup coconut flakes flaked
- 0.8 oz snack peppers red (any flavor)

Equipment

- bowl
- baking sheet
- oven
- hand mixer
- ziploc bags

Directions

- Heat oven to 350°F. In large bowl, beat sugar and butter with electric mixer on medium speed until blended. Beat in vanilla and egg. On low speed, beat in flour, baking soda and salt.
- Shape dough into 1-inch balls. For each cookie, flatten ball into about 1 1/2-inch round with fingers; place 2 inches apart on ungreased cookie sheets. Lightly press 2 chocolate chips into upper third of each dough round for eyes.
- Bake 9 to 11 minutes or until edges are light golden brown. Immediately press 1 cinnamon candy onto each cookie for nose.
- Remove from cookie sheets to cooling racks. Cool 15 minutes.
- Place frosting in small resealable food-storage plastic bag. Seal bag; cut off small corner of bag. Squeeze bag to pipe frosting along bottom edge of cookie and above cinnamon candy for beard. Lightly sprinkle coconut over frosting; gently press into frosting.
- Cut fruit snack into 2-inch-long pieces.
- Cut each piece diagonally in half to make 2 triangles. With small amount of frosting, attach fruit snack triangle on each cookie for hat. Fold top corner of each triangle over; pipe frosting "tassel" on pointed end of each "hat."

Nutrition Facts



■ PROTEIN 4.18% ■ FAT 45.57% ■ CARBS 50.25%

Properties

Glycemic Index:7.34, Glycemic Load:6.89, Inflammation Score:-2, Nutrition Score:1.6986956576938%

Nutrients (% of daily need)

Calories: 96.1kcal (4.81%), Fat: 4.9g (7.54%), Saturated Fat: 1.54g (9.6%), Carbohydrates: 12.16g (4.05%), Net Carbohydrates: 11.74g (4.27%), Sugar: 6.77g (7.53%), Cholesterol: 5.55mg (1.85%), Sodium: 73.79mg (3.21%), Alcohol: 0.02g (100%), Alcohol %: 0.13% (100%), Protein: 1.01g (2.02%), Manganese: 0.08mg (4.17%), Selenium: 2.85µg (4.07%), Vitamin B1: 0.05mg (3.45%), Vitamin A: 166.19IU (3.32%), Folate: 12.86µg (3.21%), Vitamin B2: 0.05mg (3.12%), Iron: 0.44mg (2.47%), Vitamin B3: 0.4mg (2.02%), Copper: 0.03mg (1.74%), Fiber: 0.42g (1.68%), Phosphorus: 16.75mg (1.67%), Vitamin E: 0.22mg (1.45%), Magnesium: 5.07mg (1.27%), Vitamin C: 0.93mg (1.12%)