



Santa Cookies

 Dairy Free

READY IN



105 min.

SERVINGS



30

CALORIES



96 kcal

DESSERT

Ingredients

- ☐ 0.3 teaspoon baking soda
- ☐ 0.5 cup butter softened
- ☐ 0.3 cup coconut flakes flaked
- ☐ 1 eggs
- ☐ 1.5 cups flour all-purpose
- ☐ 0.5 cup fluffy frosting white (from 12-oz container)
- ☐ 0.8 oz fruit red (any flavor)
- ☐ 1 tablespoon cinnamon candies red

- ☐ 0.3 teaspoon salt
- ☐ 0.3 cup semi chocolate chips
- ☐ 0.5 cup sugar
- ☐ 0.5 teaspoon vanilla

Equipment

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

Directions

- ☐ Heat oven to 350F. 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 4.16%**  **FAT 45.45%**  **CARBS 50.39%**

Properties

Glycemic Index:6.27, Glycemic Load:6.88, Inflammation Score:-1, Nutrition Score:1.6169565277903%

Nutrients (% of daily need)

Calories: 96.32kcal (4.82%), Fat: 4.9g (7.54%), Saturated Fat: 1.54g (9.59%), Carbohydrates: 12.22g (4.07%), Net Carbohydrates: 11.81g (4.29%), Sugar: 6.82g (7.58%), Cholesterol: 5.55mg (1.85%), Sodium: 73.8mg (3.21%), Alcohol: 0.02g (100%), Alcohol %: 0.13% (100%), Protein: 1.01g (2.02%), Manganese: 0.08mg (4.14%), Selenium: 2.85µg (4.07%), Vitamin B1: 0.05mg (3.43%), Folate: 12.54µg (3.14%), Vitamin B2: 0.05mg (3.1%), Vitamin A: 146.14IU (2.92%), Iron: 0.44mg (2.47%), Vitamin B3: 0.4mg (2%), Copper: 0.04mg (1.76%), Phosphorus: 16.65mg (1.67%), Fiber: 0.42g (1.66%), Vitamin E: 0.21mg (1.37%), Magnesium: 5.02mg (1.26%)