



Santa Sugar Cookies

READY IN



200 min.

SERVINGS



72

CALORIES



144 kcal

DESSERT

Ingredients

- 1 cup butter softened
- 72 servings cinnamon red
- 3 oz cream cheese softened
- 1 eggs
- 3 cups flour all-purpose
- 72 servings gumdrops red
- 7 oz chocolate icing blue
- 7 oz chocolate icing red
- 7 oz chocolate icing white

- 0.1 teaspoon salt
- 0.8 cup sugar
- 72 servings sugar red
- 1 teaspoon vanilla

Equipment

- bowl
- baking sheet
- oven
- hand mixer
- cookie cutter

Directions

- In large bowl, beat butter, cream cheese, sugar, vanilla and egg with electric mixer on medium speed until light and fluffy. Stir in flour and salt until blended. Cover and refrigerate dough at least 2 hours but no longer than 24 hours.
- Heat oven to 375F. On lightly floured cloth-covered surface, roll 1/4 of dough at a time to 1/8-inch thickness. (Keep remaining dough refrigerated until ready to roll.)
- Cut dough with Santa cookie cutter; place about 1 inch apart on ungreased cookie sheets.
- Bake 7 to 10 minutes or until light brown. Immediately remove from cookie sheets to cooling racks. Cool completely. Frost cookies with red icing; sprinkle with red sugar crystals. Decorate as desired using white and blue icing.
- Add gum drop for belt buckle and cinnamon candy for nose.

Nutrition Facts



Properties

Glycemic Index:6.31, Glycemic Load:15.94, Inflammation Score:-1, Nutrition Score:2.3713043043795%

Nutrients (% of daily need)

Calories: 144.48kcal (7.22%), Fat: 4.46g (6.87%), Saturated Fat: 1.04g (6.53%), Carbohydrates: 26.32g (8.77%), Net Carbohydrates: 25.12g (9.13%), Sugar: 19.97g (22.19%), Cholesterol: 3.47mg (1.16%), Sodium: 54.45mg (2.37%), Alcohol: 0.02g (100%), Alcohol %: 0.07% (100%), Protein: 0.8g (1.59%), Manganese: 0.39mg (19.3%), Fiber: 1.2g (4.81%), Vitamin B2: 0.06mg (3.59%), Selenium: 2.22µg (3.17%), Vitamin B1: 0.04mg (2.87%), Vitamin A: 137.84IU (2.76%), Folate: 10.74µg (2.68%), Iron: 0.44mg (2.47%), Calcium: 23.68mg (2.37%), Vitamin E: 0.29mg (1.94%), Vitamin B3: 0.35mg (1.77%), Vitamin K: 1.74µg (1.66%), Phosphorus: 11.61mg (1.16%)