



Skeleton Cookies

 Vegetarian

READY IN



47 min.

SERVINGS



47

CALORIES



68 kcal

DESSERT

Ingredients

- 1 tsp baking soda
- 0.5 cup brown sugar packed
- 0.8 cup butter softened
- 3.4 oz jell-o butterscotch flavor pudding instant
- 2 eggs
- 2.5 cups flour
- 1.5 tsp ground cinnamon
- 1 Tbsp ground ginger

2 Tbsp decorating icing

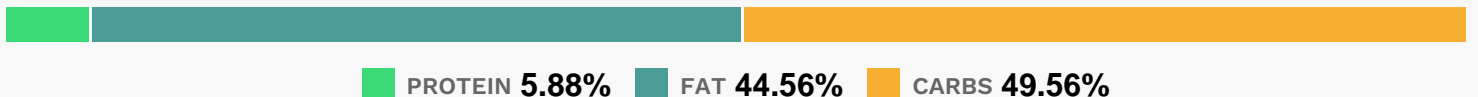
Equipment

- bowl
- baking sheet
- oven
- blender
- cookie cutter

Directions

- Beat butter, sugar and dry pudding mix in large bowl with mixer until light and fluffy. Blend in eggs.
- Mix all remaining ingredients except icing. Gradually add to pudding mixture, beating well after each addition. Refrigerate 15 min.
- Heat oven to 350F.
- Place dough between 2 sheets of parchment or waxed paper; roll to 1/4-inch thickness.
- Cut into halloween shapes with 3- to 4-inch cookie cutters, rolling dough scraps as necessary.
- Place, 2 inches apart, on baking sheets sprayed with cooking spray.
- Bake 10 to 12 min. or until edges are lightly browned.
- Let stand on baking sheets 3 min.; remove to wire racks. Cool completely. Decorate with icing to resemble skeletons as shown in photo.

Nutrition Facts



Properties

Glycemic Index:3.68, Glycemic Load:3.86, Inflammation Score:-1, Nutrition Score:1.448260853229%

Nutrients (% of daily need)

Calories: 67.62kcal (3.38%), Fat: 3.37g (5.18%), Saturated Fat: 1.97g (12.33%), Carbohydrates: 8.42g (2.81%), Net Carbohydrates: 8.18g (2.98%), Sugar: 3.05g (3.39%), Cholesterol: 14.77mg (4.92%), Sodium: 58.24mg (2.53%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1g (2%), Manganese: 0.1mg (4.95%), Selenium: 2.96µg (4.23%), Vitamin B1: 0.05mg (3.58%), Folate: 13.29µg (3.32%), Vitamin B2: 0.05mg (2.72%), Iron: 0.39mg (2.17%), Vitamin B3: 0.41mg (2.06%), Vitamin A: 101.03IU (2.02%), Phosphorus: 13.04mg (1.3%)