



## Snow Angel Elf Cookie

READY IN



85 min.

SERVINGS



16

CALORIES



300 kcal

DESSERT

### Ingredients

- 17.5 oz sugar cookie mix
- 1 serving eggs for on cookie mix pouch
- 12 oz fluffy frosting white
- 1 serving food coloring red
- 12 oz chocolate frosting
- 2 sprinkles blue mini

### Equipment

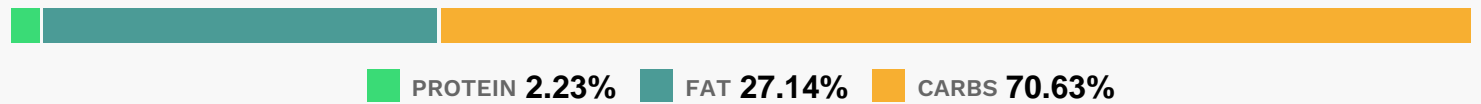
- bowl

- frying pan
- oven
- knife

## Directions

- Heat oven to 375°F. Spray 13x9-inch pan with cooking spray. Make cookie dough as directed on pouch. Press dough in bottom of pan.
- Bake 20 to 25 minutes or until golden brown. Cool 30 minutes.
- Place about 3 tablespoons white frosting in each of 2 small bowls. Leave 1 bowl white for mittens, collar and hat trim; add very small amount red food color to other bowl to make pink for face. To remaining white frosting, stir in enough red food color to make bright red for hat, body, arms, legs and mouth. Chocolate frosting will be for hair and blue sprinkles for the eyes.
- Using sharp paring knife, cut cookie into shapes. (See link below for diagram.)
- Place cookies on serving platter in elf shape. Frost and decorate elf as desired, using photo as guide.

## Nutrition Facts



## Properties

Glycemic Index:2.69, Glycemic Load:6.21, Inflammation Score:0, Nutrition Score:1.5447826074517%

## Nutrients (% of daily need)

Calories: 299.58kcal (14.98%), Fat: 9.13g (14.04%), Saturated Fat: 1.9g (11.87%), Carbohydrates: 53.47g (17.82%), Net Carbohydrates: 53.28g (19.37%), Sugar: 40.2g (44.66%), Cholesterol: 10.23mg (3.41%), Sodium: 170.52mg (7.41%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.69g (3.37%), Vitamin B2: 0.09mg (5.35%), Vitamin E: 0.69mg (4.57%), Iron: 0.5mg (2.75%), Vitamin K: 2.77µg (2.64%), Phosphorus: 26.07mg (2.61%), Manganese: 0.05mg (2.59%), Copper: 0.04mg (2.23%), Folate: 8.17µg (2.04%), Vitamin B1: 0.02mg (1.64%), Potassium: 52.7mg (1.51%), Selenium: 1.04µg (1.48%), Magnesium: 5.01mg (1.25%)