



Snow-Capped Christmas Tree Cookies

READY IN



105 min.

SERVINGS



48

CALORIES



63 kcal

DESSERT

Ingredients

- 6 oz chocolate white
- 17.5 oz sugar cookie mix
- 1 serving basic cookie mix for on cookie mix pouch for cutout cookies
- 0.5 teaspoon almond extract
- 7 drops drop natural food coloring green
- 24 stick pretzels thin
- 1 teaspoon shortening

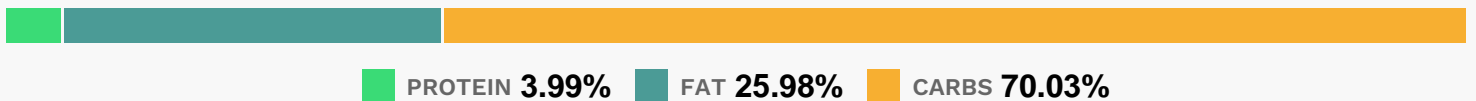
Equipment

- bowl
- baking sheet
- oven
- microwave

Directions

- Heat oven to 375°F. Grate 2 oz of the white chocolate. In large bowl, stir cookie mix, flour, butter, egg, almond extract, 2 oz grated white chocolate and green food color until dough forms.
- Divide dough into 6 pieces. Press each piece into 6-inch round.
- Cut each round into 8 wedges; separate wedges. On ungreased cookie sheet, place wedges 2 inches apart. Under each wedge, place half of 1 pretzel stick for tree trunk.
- Bake 6 to 8 minutes or until set. Cool 1 minute.
- Remove from cookie sheet. Cool completely, about 15 minutes.
- Line cookie sheet with waxed paper. In small microwavable bowl, microwave remaining 4 oz white chocolate and the shortening uncovered on High 30 to 60 seconds, stirring every 15 seconds, until melted. Dip top of each cookie in white chocolate mixture, allowing excess to drip off. If desired, decorate with decorator sprinkles or sugars.
- Place cookies on waxed paper; refrigerate until set, about 30 minutes.

Nutrition Facts



Properties

Glycemic Index:3.19, Glycemic Load:1.78, Inflammation Score:0, Nutrition Score:0.3208695637953%

Nutrients (% of daily need)

Calories: 62.75kcal (3.14%), Fat: 1.82g (2.79%), Saturated Fat: 0.72g (4.47%), Carbohydrates: 11.01g (3.67%), Net Carbohydrates: 10.98g (3.99%), Sugar: 6.91g (7.68%), Cholesterol: 0.74mg (0.25%), Sodium: 38.95mg (1.69%), Alcohol: 0.01g (100%), Alcohol %: 0.12% (100%), Protein: 0.63g (1.26%)