



## Snow-Capped Christmas Tree Cookies

READY IN



105 min.

SERVINGS



48

CALORIES



76 kcal

DESSERT

### Ingredients

- 0.5 teaspoon almond extract
- 6 oz chocolate white
- 0.3 cup butter softened
- 1 eggs
- 2 tablespoons flour all-purpose
- 7 drops drop natural food coloring green
- 24 stick pretzels thin
- 1 teaspoon shortening
- 1 pouch sugar cookie mix (1 lb 1.5 oz)

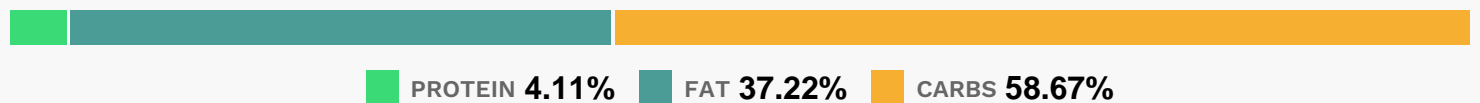
## Equipment

- bowl
- baking sheet
- oven
- microwave

## Directions

- Heat oven to 375F. Grate 2 oz of the white chocolate. In large bowl, stir cookie mix, butter, egg, flour, 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:4.75, Glycemic Load:1.96, Inflammation Score:-1, Nutrition Score:0.52130434500135%

## Nutrients (% of daily need)

Calories: 76.43kcal (3.82%), Fat: 3.17g (4.88%), Saturated Fat: 1.01g (6.3%), Carbohydrates: 11.25g (3.75%), Net Carbohydrates: 11.22g (4.08%), Sugar: 6.91g (7.67%), Cholesterol: 4.15mg (1.38%), Sodium: 55.09mg (2.4%), Alcohol: 0.01g (100%), Alcohol %: 0.1% (100%), Protein: 0.79g (1.58%), Vitamin B2: 0.02mg (1.27%), Vitamin A: 62.4IU (1.25%)