



Snowflake Mittens

 Dairy Free

READY IN



105 min.

SERVINGS



21

CALORIES



185 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- 17.5 oz sugar cookie mix
- 1 serving basic cookie mix for on cookie mix pouch for cutout cookies
- 1 tablespoon lemon zest grated
- 16 oz fluffy frosting white
- 1 serving purple gel food coloring assorted
- 1 serving sprinkles assorted ike®

Equipment

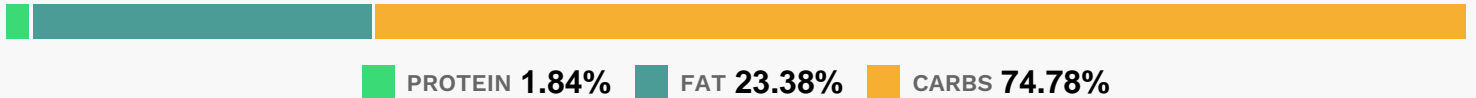
- bowl

- baking sheet
- oven
- wire rack
- plastic wrap
- cookie cutter

Directions

- Heat oven to 375°F. In large bowl, stir cookie mix, flour, butter, egg and lemon peel until dough forms; gather into ball. Divide dough in half; shape into 2 disks. Wrap 1 disk in plastic wrap.
- On floured surface, roll unwrapped disk 1/4 inch thick.
- Cut with 3 1/2-inch mitten-shaped cookie cutter. On ungreased large cookie sheet, place cutouts 1 inch apart. Repeat with second disk. Reroll scraps and cut out additional cookies.
- Bake 8 to 10 minutes or until edges are light golden brown. Cool 1 minute before removing from cookie sheet to cooling rack; cool completely.
- Color frosting with assorted liquid food colors, as desired. Frost cookies with frosting and decorate with candy sprinkles, as desired or using the photo as a guide.

Nutrition Facts



Properties

Glycemic Index:2.05, Glycemic Load:6.31, Inflammation Score:1, Nutrition Score:0.64086957794169%

Nutrients (% of daily need)

Calories: 185.46kcal (9.27%), Fat: 4.81g (7.39%), Saturated Fat: 0.67g (4.16%), Carbohydrates: 34.59g (11.53%), Net Carbohydrates: 34.56g (12.57%), Sugar: 25.06g (27.84%), Cholesterol: 0mg (0%), Sodium: 107.31mg (4.67%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.85g (1.7%), Vitamin B2: 0.07mg (4.32%), Vitamin K: 2.81µg (2.67%), Vitamin E: 0.33mg (2.21%), Folate: 5.55µg (1.39%), Vitamin B1: 0.02mg (1.1%)