



Snowmen Cookies

 Dairy Free

READY IN



105 min.

SERVINGS



28

CALORIES



234 kcal

DESSERT

Ingredients

- 1.5 cups butter softened (do not use margarine)
- 0.8 cup powdered sugar
- 2 teaspoons vanilla
- 3 cups flour all-purpose
- 0.5 teaspoon salt
- 0.5 cup granulated sugar white
- 1 serving m&m candies assorted
- 16 oz vanilla frosting your favorite (or flavor)

- 1 serving frangelico (any colors)

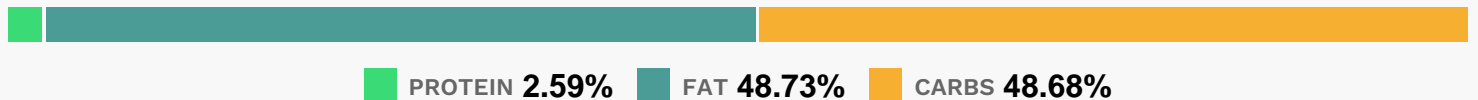
Equipment

- bowl
- baking sheet
- oven
- wire rack
- hand mixer

Directions

- Heat oven to 400°F (if using dark or nonstick cookie sheet, heat oven to 375°F). In large bowl, beat butter, powdered sugar and vanilla with electric mixer on medium speed until smooth. Beat in flour and salt.
- Make 28 balls that are 1 1/4 inches in diameter. Make 28 balls that are 1 inch in diameter. Make 28 balls that are 3/4 inch in diameter.
- Roll each ball in granulated sugar. On ungreased cookie sheet, for each snowman, place 1 ball of each size (small, medium, large) in a row with sides touching, pressing together slightly.
- Place snowmen 1 inch apart.
- Bake 9 to 12 minutes or until edges are light brown. Cool on cookie sheet 2 minutes; remove from cookie sheet to cooling rack. Cool completely, about 30 minutes. Decorate as desired with candies (attach to cookies with small amount of frosting) and decorating gels.

Nutrition Facts



Properties

Glycemic Index:6.72, Glycemic Load:14.62, Inflammation Score:-4, Nutrition Score:2.7686956582348%

Nutrients (% of daily need)

Calories: 233.67kcal (11.68%), Fat: 12.68g (19.51%), Saturated Fat: 2.61g (16.31%), Carbohydrates: 28.5g (9.5%), Net Carbohydrates: 28.12g (10.23%), Sugar: 17.34g (19.26%), Cholesterol: 0.08mg (0.03%), Sodium: 186.77mg (8.12%), Alcohol: 0.1g (100%), Alcohol %: 0.25% (100%), Protein: 1.52g (3.04%), Vitamin A: 436.19IU (8.72%), Vitamin B1:

0.11mg (7.2%), Vitamin B2: 0.12mg (7.13%), Selenium: 4.6µg (6.57%), Folate: 25.93µg (6.48%), Manganese: 0.09mg (4.62%), Vitamin E: 0.63mg (4.22%), Vitamin B3: 0.83mg (4.15%), Iron: 0.66mg (3.66%), Vitamin K: 2.15µg (2.04%), Phosphorus: 20.19mg (2.02%), Fiber: 0.38g (1.5%)