



Spiced Holiday Sugar Cookies

 Vegetarian

READY IN



150 min.

SERVINGS



72

CALORIES



58 kcal

DESSERT

Ingredients

- 1 teaspoon baking soda
- 1 cup butter softened
- 1 teaspoon cinnamon mccormick®
- 1 cup confectioners' sugar
- 1 eggs
- 2.3 cups flour
- 3 drops food colors and egg dye assorted mccormick®
- 1.3 cups granulated sugar

- 3 teaspoons milk as needed
- 0.3 teaspoon nutmeg mccormick®
- 0.3 teaspoon salt
- 0.5 teaspoon vanilla extract pure mccormick®

Equipment

- bowl
- baking sheet
- oven
- wire rack
- hand mixer
- aluminum foil
- cookie cutter
- ziploc bags

Directions

- Mix flour, baking soda, cinnamon, nutmeg and salt in medium bowl. Set aside. Beat granulated sugar and butter in large bowl with electric mixer on medium speed until light and fluffy.
- Add egg and vanilla; mix well. Gradually beat in flour mixture on low speed until well mixed. Refrigerate dough 2 hours or overnight until firm.
- Preheat oven to 375 degrees F.
- Roll out dough on lightly floured surface* to 1/8-inch thickness.
- Cut into shapes with favorite cookie cutters.
- Place on greased baking sheets.
- Bake 8 to 10 minutes or until lightly browned. Cool on baking sheets 1 minute.
- Remove to wire racks; cool completely.
- For the Icing, mix all ingredients except food colors. (Stir in additional milk as needed to thin icing or more confectioners' sugar to thicken, if needed.)
- Place small amount of icing into small shallow bowls, using one bowl for each color desired. Stir drops of food color into icing until desired shade is reached.

- To ice cookies, hold cookie by its edge and dip top of cookie into icing. (Or spoon the icing onto cookie using a teaspoon.)
- Place iced cookies on wire rack set over foil-covered baking sheet to dry. (The foil-covered baking sheet will catch drips.) To add decorative details to cookies, spoon tinted icing into resealable plastic bag. Snip off a tiny piece of the corner. Squeeze icing through hole in plastic bag to decorate cookies. If desired, Colored Sugar may be sprinkled onto freshly iced cookies.

Nutrition Facts



PROTEIN 3.58% **FAT 40.65%** **CARBS 55.77%**

Properties

Glycemic Index:4.28, Glycemic Load:4.67, Inflammation Score:-1, Nutrition Score:0.76478261371022%

Nutrients (% of daily need)

Calories: 58.39kcal (2.92%), Fat: 2.68g (4.12%), Saturated Fat: 1.65g (10.32%), Carbohydrates: 8.26g (2.75%), Net Carbohydrates: 8.13g (2.96%), Sugar: 5.13g (5.7%), Cholesterol: 9.08mg (3.03%), Sodium: 44.65mg (1.94%), Alcohol: 0.01g (100%), Alcohol %: 0.09% (100%), Protein: 0.53g (1.06%), Selenium: 1.63µg (2.33%), Vitamin B1: 0.03mg (2.16%), Folate: 7.8µg (1.95%), Manganese: 0.03mg (1.66%), Vitamin A: 82.51IU (1.65%), Vitamin B2: 0.03mg (1.48%), Vitamin B3: 0.24mg (1.21%), Iron: 0.2mg (1.14%)