



Spiced Orange Star Cocktail Cookies

READY IN



100 min.

SERVINGS



42

CALORIES



76 kcal

DESSERT

Ingredients

- 17.5 oz sugar cookie mix
- 1 serving basic cookie mix for on cookie mix pouch for cutout cookies
- 1 tablespoon orange zest grated
- 0.5 teaspoon ground ginger
- 0.3 teaspoon ground allspice
- 0.3 teaspoon ground cinnamon
- 0.3 teaspoon ground cloves
- 2 tablespoons milk
- 2 tablespoons orange juice orange-flavored

- 2.5 cups powdered sugar
- 1 tablespoon orange zest grated
- 1 serving edible gold dust

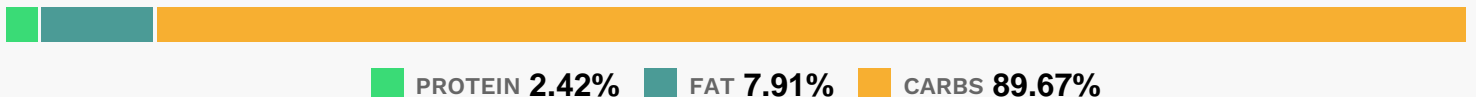
Equipment

- bowl
- baking sheet
- oven
- cookie cutter

Directions

- Heat oven to 375°F. In medium bowl, stir cookie ingredients until soft dough forms. Refrigerate 1 hour.
- On generously floured surface, roll dough 1/8 inch thick.
- Cut with 3-inch star-shaped cookie cutter. Reroll and cut remaining dough. On ungreased cookie sheets, place cutouts 1 inch apart.
- Bake 7 to 9 minutes or until edges are set. Cool 1 minute; remove from cookie sheets. Cool completely, about 15 minutes.
- In small bowl, stir 2 tablespoons of the milk, the orange liqueur and powdered sugar until smooth. Stir in orange peel.
- Add additional milk 1 teaspoon at a time to desired consistency.
- Spread over cookies, sprinkle with edible glitter.

Nutrition Facts



Properties

Glycemic Index:2.62, Glycemic Load:0.06, Inflammation Score:0, Nutrition Score:0.23043478328897%

Flavonoids

Hesperetin: 0.1mg, Hesperetin: 0.1mg, Hesperetin: 0.1mg, Hesperetin: 0.1mg Naringenin: 0.02mg, Naringenin:
0.02mg, Naringenin: 0.02mg, Naringenin: 0.02mg

Nutrients (% of daily need)

Calories: 75.54kcal (3.78%), Fat: 0.67g (1.03%), Saturated Fat: 0.02g (0.1%), Carbohydrates: 17.08g (5.69%), Net
Carbohydrates: 17.03g (6.19%), Sugar: 12.58g (13.98%), Cholesterol: 0.09mg (0.03%), Sodium: 34.25mg (1.49%),
Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.46g (0.92%)