



Spiced Sugar Cookies with Maple Glaze

 Dairy Free

READY IN



60 min.

SERVINGS



24

CALORIES



116 kcal

DESSERT

Ingredients

- ☐ 17.5 oz sugar cookie mix
- ☐ 1 serving basic cookie mix for on cookie mix pouch for cutout cookies
- ☐ 0.5 teaspoon ground cinnamon
- ☐ 0.3 teaspoon ground ginger
- ☐ 0.1 teaspoon nutmeg
- ☐ 0.1 teaspoon ground cloves
- ☐ 1 cup powdered sugar
- ☐ 3 tablespoons maple syrup

- ☐ 1 tablespoon water
- ☐ 1 serving p of sugar yellow
- ☐ 1 serving sprinkles
- ☐ 1 serving mint
- ☐ 24 chocolate chips miniature

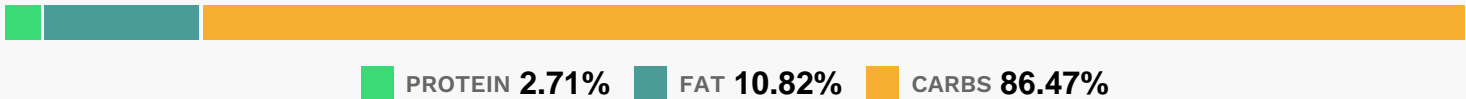
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ whisk
- ☐ cookie cutter
- ☐ rolling pin

Directions

- ☐ Heat oven to 350°F. In medium bowl, stir together cookie mix, flour, cinnamon, ginger, nutmeg and cloves.
- ☐ Add butter and egg; mix until dough forms a ball.
- ☐ On floured surface with rolling pin, roll out dough to 1/4-inch thickness.
- ☐ Cut with assorted cookie cutters; place about 1 inch apart on ungreased cookie sheets.
- ☐ Bake 7 to 9 minutes or until edges are golden brown.
- ☐ Remove from cookie sheets to cooling racks. Cool completely, about 15 minutes.
- ☐ In small bowl, beat powdered sugar and syrup with whisk until smooth. Gradually add water, a few drops at a time, beating until a thick glaze forms.
- ☐ Spread glaze over cooled cookies. Decorate with sanding sugars, sprinkles and chocolate chips.

Nutrition Facts



Properties

Glycemic Index:4.65, Glycemic Load:0.62, Inflammation Score:1, Nutrition Score:0.45304347566612%

Nutrients (% of daily need)

Calories: 116.4kcal (5.82%), Fat: 1.4g (2.16%), Saturated Fat: 0.19g (1.18%), Carbohydrates: 25.25g (8.42%), Net Carbohydrates: 25.19g (9.16%), Sugar: 17.39g (19.32%), Cholesterol: 0.15mg (0.05%), Sodium: 60.18mg (2.62%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.79g (1.58%), Manganese: 0.08mg (3.92%), Vitamin B2: 0.04mg (2.34%)