



## Spiral Snowman Cookies

 Dairy Free

READY IN



90 min.

SERVINGS



24

CALORIES



176 kcal

DESSERT

### Ingredients

- 17.5 oz sugar cookie mix
- 2 tablespoons flour all-purpose
- 0.3 cup butter softened
- 1 eggs
- 1 serving coarse salt white
- 1 serving cinnamon candies red
- 1 serving m&m candies
- 1 serving semisweet chocolate chips miniature

- 0.7 oz decorating gel black
- 1 serving gumdrops
- 12 oz vanilla frosting your favorite (or flavor)

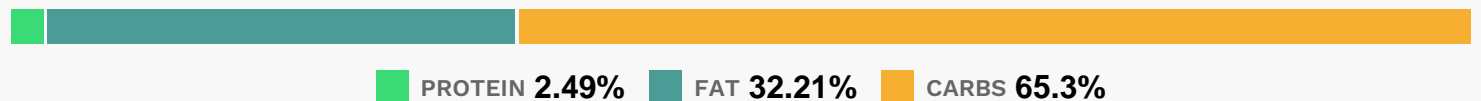
## Equipment

- bowl
- baking sheet
- oven
- wire rack

## Directions

- Heat oven to 375°F. In medium bowl, stir cookie mix, flour, butter and egg until soft dough forms.
- On lightly floured surface, place heaping tablespoon of dough; roll dough into a 10-inch rope. On ungreased cookie sheet, loosely coil 1 end of rope into circle to make head. Loosely coil other end of rope in opposite direction for body. Repeat with remaining dough, placing cookies about 2 inches apart.
- Sprinkle each cookie with coarse sugar.
- Add cinnamon candies for buttons, multicolored candies for nose and chocolate chips for eyes.
- Bake 7 to 9 minutes or until light golden brown. Cool 1 minute; remove from cookie sheet to cooling rack. Cool completely, about 15 minutes.
- Pipe black gel for mouths. For each hat, on surface sprinkled with sugar, flatten gumdrop into hat shape; attach to head of snowman with small amount of frosting.

## Nutrition Facts



## Properties

Glycemic Index:8.17, Glycemic Load:4.52, Inflammation Score:-1, Nutrition Score:0.84565217963055%

## Nutrients (% of daily need)

Calories: 175.7kcal (8.78%), Fat: 6.29g (9.68%), Saturated Fat: 1.11g (6.91%), Carbohydrates: 28.7g (9.57%), Net Carbohydrates: 28.67g (10.42%), Sugar: 19.94g (22.15%), Cholesterol: 6.92mg (2.31%), Sodium: 126.01mg (5.48%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.09g (2.19%), Vitamin B2: 0.06mg (3.68%), Vitamin A: 124.1IU (2.48%), Vitamin E: 0.33mg (2.23%), Vitamin K: 1.85µg (1.76%), Folate: 6.48µg (1.62%), Vitamin B1: 0.02mg (1.32%), Selenium: 0.79µg (1.13%)