



Spooky Halloween Cutout Cookies

 Dairy Free

READY IN



70 min.

SERVINGS



32

CALORIES



96 kcal

DESSERT

Ingredients

- ☐ 1 box duncan hines devil's food cake white yellow
- ☐ 0.3 cup shortening
- ☐ 0.3 cup butter softened
- ☐ 0.5 teaspoon vanilla
- ☐ 1 eggs

Equipment

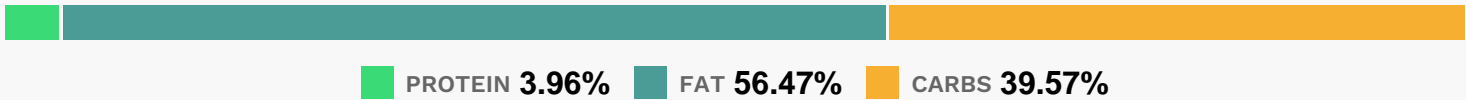
- ☐ bowl
- ☐ baking sheet

- ☐ oven
- ☐ knife
- ☐ pot
- ☐ hand mixer
- ☐ cookie cutter
- ☐ rolling pin
- ☐ drinking straws

Directions

- ☐ Heat oven to 375°F (350°F for dark or nonstick pans). In large bowl, beat all ingredients with electric mixer on medium speed about 1 minute or until thoroughly mixed.
- ☐ Divide dough in half. On lightly floured surface, roll each half of dough 1/4 inch thick using cloth-covered rolling pin. With 2 1/2-inch cookie cutters, cut into desired shapes.
- ☐ Cut designs in cookies with sharp knife if desired. On ungreased cookie sheets, place shapes.
- ☐ Bake 6 to 8 minutes or just until set (centers will be soft). Cool 1 minute. Immediately make hole in tops of some cookies, using end of plastic straw; trim any cut edges with sharp knife to straighten.
- ☐ Remove from cookie sheets to cooling racks. Cool completely.
- ☐ Tie ribbon or yarn through holes to hang. Hang ornaments on tree branches anchored in a pot or on Halloween tree (available at craft stores). Decorate remaining cookies as desired, and store covered.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:1.56565218103%

Nutrients (% of daily need)

Calories: 95.8kcal (4.79%), Fat: 6.28g (9.65%), Saturated Fat: 1.41g (8.83%), Carbohydrates: 9.89g (3.3%), Net Carbohydrates: 9.57g (3.48%), Sugar: 5.18g (5.76%), Cholesterol: 5.11mg (1.7%), Sodium: 135.72mg (5.9%), Alcohol: 0.02g (100%), Alcohol %: 0.14% (100%), Protein: 0.99g (1.98%), Phosphorus: 39.72mg (3.97%), Iron: 0.63mg

(3.52%), Selenium: 2.1µg (2.99%), Copper: 0.05mg (2.75%), Vitamin E: 0.37mg (2.46%), Folate: 9.04µg (2.26%), Calcium: 21.76mg (2.18%), Vitamin A: 92.41IU (1.85%), Vitamin B2: 0.03mg (1.7%), Magnesium: 6.59mg (1.65%), Vitamin B1: 0.02mg (1.61%), Vitamin K: 1.65µg (1.57%), Manganese: 0.03mg (1.53%), Potassium: 47.53mg (1.36%), Fiber: 0.32g (1.3%), Vitamin B3: 0.22mg (1.09%)