



Spooky Halloween Tree

 Dairy Free

READY IN



60 min.

SERVINGS



30

CALORIES



104 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- 0.3 cup butter softened
- 1 eggs
- 30 servings purple gel food coloring
- 0.3 cup shortening
- 0.5 teaspoon vanilla
- 1 box cake mix white yellow

Equipment

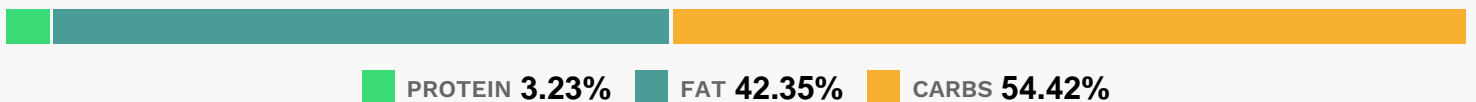
- bowl

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

Directions

- Heat oven to 375F (350F 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, cutting out eyes, nose, etc., if desired, using sharp knife. 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:1.6034782539405%

Nutrients (% of daily need)

Calories: 103.98kcal (5.2%), Fat: 4.93g (7.58%), Saturated Fat: 1.32g (8.22%), Carbohydrates: 14.24g (4.75%), Net Carbohydrates: 14.04g (5.1%), Sugar: 7.47g (8.3%), Cholesterol: 5.46mg (1.82%), Sodium: 151.42mg (6.58%), Alcohol:

0.02g (100%), Alcohol %: 0.12% (100%), Protein: 0.85g (1.69%), Phosphorus: 56.91mg (5.69%), Calcium: 37.97mg (3.8%), Folate: 12.43µg (3.11%), Vitamin B2: 0.05mg (2.79%), Vitamin B1: 0.04mg (2.74%), Vitamin E: 0.39mg (2.61%), Iron: 0.39mg (2.14%), Vitamin B3: 0.4mg (2%), Vitamin A: 98.14IU (1.96%), Manganese: 0.03mg (1.67%), Vitamin K: 1.72µg (1.63%), Selenium: 0.97µg (1.38%), Vitamin B5: 0.1mg (1.03%)