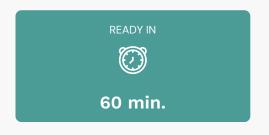


Spooky Skeleton Cookies

airy Free







DESSERT

Ingredients

17.5 oz sugar cookie mix
1 serving basic cookie mix for on cookie mix pouch for cutout cookies
3 tablespoons cocoa powder unsweetened
1 tablespoon meringue powder

2 tablespoons water cold

1 cup powdered sugar

Equipment

bowl

	baking sheet	
	oven	
	wire rack	
	hand mixer	
	cookie cutter	
Diı	rections	
	Heat oven to 375°F.	
	In medium bowl, stir together cookie mix, flour and cocoa.	
	Add butter and egg; stir until soft dough forms. On work surface sprinkled with flour, roll dough 1/4 inch thick.	
	Cut with 4-inch gingerbread cookie cutter.	
	Place 1 inch apart on ungreased cookie sheet.	
	Bake 6 to 8 minutes or until set. Cool 1 minute; remove from cookie sheet to cooling rack to cool completely.	
	In medium bowl, beat meringue powder and cold water with electric mixer on medium speed until peaks form. Gradually beat in powdered sugar about 1 minute or until soft peaks form.	
	Place in 12-inch piping bag fitted with #3 tip. Pipe skeleton design on cookies.	
	Let sit about 5 minutes or until icing is set.	
Nutrition Facts		
	PROTEIN 3.24% FAT 11.94% CARBS 84.82%	
Properties		

Properties

Glycemic Index:O, Glycemic Load:O, Inflammation Score:-1, Nutrition Score:0.65217391620188%

Flavonoids

Catechin: 0.61mg, Catechin: 0.61mg, Catechin: 0.61mg, Catechin: 0.61mg Epicatechin: 1.84mg, Epicatechin: 1.84mg, Epicatechin: 1.84mg, Epicatechin: 1.84mg, Quercetin: 0.09mg, Quercetin: 0.09mg, Quercetin: 0.09mg, Quercetin: 0.09mg

Nutrients (% of daily need)

Calories: 158.03kcal (7.9%), Fat: 2.12g (3.26%), Saturated Fat: 0.08g (0.48%), Carbohydrates: 33.84g (11.28%), Net Carbohydrates: 33.18g (12.07%), Sugar: 21.77g (24.19%), Cholesterol: Omg (0%), Sodium: 89.09mg (3.87%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 1.29g (2.59%), Fiber: 0.66g (2.63%), Copper: 0.04mg (1.82%), Manganese: 0.04mg (1.81%), Iron: 0.25mg (1.37%), Folate: 5.26µg (1.32%), Vitamin B1: 0.02mg (1.29%), Magnesium: 4.7mg (1.17%)