



Springtime Slice-and-Bake Confetti Cookies

READY IN



50 min.

SERVINGS



48

CALORIES



92 kcal

DESSERT

Ingredients

- 1.3 cups sugar
- 0.5 cup butter softened
- 0.5 cup butter flavor shortening
- 1 eggs
- 2 tablespoons milk
- 2 teaspoons vanilla
- 3.3 cups flour all-purpose
- 0.5 teaspoon baking soda
- 0.1 teaspoon salt

- 10 drops food coloring red
- 16 drops food coloring yellow
- 9 drops drop natural food coloring green
- 3 tablespoons sprinkles

Equipment

- bowl
- frying pan
- baking sheet
- oven
- plastic wrap
- loaf pan
- hand mixer

Directions

- Heat oven to 375°F. Line bottom of 9x5-inch loaf pan with plastic wrap. In large bowl, beat sugar, butter and shortening with electric mixer on medium speed until well blended. Beat in egg, milk and vanilla. Stir in flour, baking soda and salt until dough forms.
- Divide dough into 3 parts. Knead 1 food color into each part of dough. Press one of the colored doughs in bottom of pan. Top with remaining colored doughs, pressing each layer firmly to seal.
- Turn pan upside down; remove plastic wrap from dough.
- Cut dough lengthwise into thirds.
- Cut each third crosswise into 16 slices. On ungreased cookie sheets, place slices about 2 inches apart.
- Sprinkle with candy sprinkles.
- Bake 9 to 11 minutes or until bottoms are light golden brown. Cool 1 minute; remove from cookie sheets to cooling racks.

Nutrition Facts



■ PROTEIN 4.49% ■ FAT 41.91% ■ CARBS 53.6%

Properties

Glycemic Index:3.81, Glycemic Load:8.32, Inflammation Score:-1, Nutrition Score:1.4782608751532%

Nutrients (% of daily need)

Calories: 91.55kcal (4.58%), Fat: 4.28g (6.58%), Saturated Fat: 1.01g (6.33%), Carbohydrates: 12.31g (4.1%), Net Carbohydrates: 12.08g (4.39%), Sugar: 5.84g (6.49%), Cholesterol: 3.48mg (1.16%), Sodium: 41.61mg (1.81%), Alcohol: 0.06g (100%), Alcohol %: 0.35% (100%), Protein: 1.03g (2.06%), Selenium: 3.19µg (4.56%), Vitamin B1: 0.07mg (4.52%), Folate: 15.94µg (3.99%), Manganese: 0.06mg (2.93%), Vitamin B2: 0.05mg (2.88%), Vitamin B3: 0.5mg (2.51%), Iron: 0.41mg (2.3%), Vitamin A: 90.54IU (1.81%), Vitamin E: 0.22mg (1.46%), Phosphorus: 12.14mg (1.21%), Vitamin K: 1.17µg (1.11%)