



Stained Glass and Holiday Sprinkle Cookies

 Dairy Free

READY IN



90 min.

SERVINGS



24

CALORIES



168 kcal

DESSERT

Ingredients

- 0.3 cup butter melted
- 1 eggs
- 2 tablespoons flour all-purpose
- 12 oz fluffy frosting white
- 1 pouch sugar cookie mix (1 lb 1.5 oz)
- 24 servings frangelico
- 24 servings frangelico
- 24 servings frangelico

24 servings frangelico

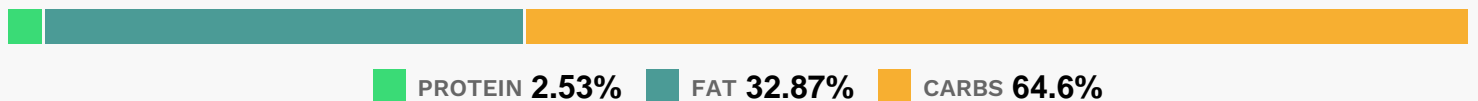
Equipment

- bowl
- baking sheet
- oven
- cookie cutter

Directions

- Heat oven to 375F. In medium bowl, stir cookie mix, butter, egg and flour until dough forms.
- Roll dough on floured surface to about 1/4 inch thick.
- Cut with cookie cutters.
- Place 1 inch apart on ungreased cookie sheet. Stained Glass Cookies: Decorate unbaked cookies with gels.
- Bake 7 to 9 minutes or until light golden brown around edges. Cool 1 minute before removing from cookie sheet; cool completely, about 20 minutes. Holiday
- Bake and cool cookies as directed above. Frost with frosting. Gently press small cookie cutter into frosting on each cookie where you want sugar design; remove and dip bottom edge of cutter into one of the sugars, then gently press back into same stamped image on each cookie and remove cutter.

Nutrition Facts



Properties

Glycemic Index:4.92, Glycemic Load:4.48, Inflammation Score:-1, Nutrition Score:0.82956522452119%

Nutrients (% of daily need)

Calories: 168.01kcal (8.4%), Fat: 6.13g (9.43%), Saturated Fat: 1.01g (6.29%), Carbohydrates: 27.11g (9.04%), Net Carbohydrates: 27.09g (9.85%), Sugar: 18.54g (20.6%), Cholesterol: 6.82mg (2.27%), Sodium: 117.47mg (5.11%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.06g (2.12%), Vitamin B2: 0.06mg (3.67%), Vitamin A: 122.67IU (2.45%), 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%)