



Stained-Glass Christmas Tree Cookies

 Dairy Free

READY IN



180 min.

SERVINGS



36

CALORIES



113 kcal

DESSERT

Ingredients

- 15 sprinkles hard rectangular (ring-shaped)
- 1 cup butter softened
- 0.7 cup sugar
- 0.5 cup plus light
- 2 teaspoons vanilla
- 0.3 teaspoon lemon extract
- 3 cups flour all-purpose
- 0.8 teaspoon double-acting baking powder

- 0.5 teaspoon salt

Equipment

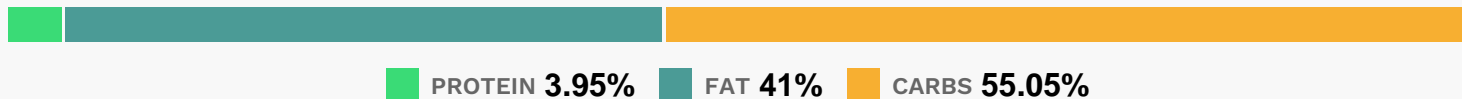
- bowl
- baking sheet
- baking paper
- oven
- hand mixer
- aluminum foil
- cookie cutter
- ziploc bags
- spatula
- rolling pin

Directions

- Heat oven to 350°F. Line cookie sheets with parchment paper.
- Place each color candy in separate resealable freezer plastic bag; seal bag. With rolling pin, coarsely crush candy; set aside.
- In large bowl, beat butter and sugar with electric mixer on medium speed until light and fluffy. Beat in corn syrup, vanilla and lemon extract. On low speed, gradually beat in flour, baking powder and salt.
- Divide dough in half. On floured cloth-covered work surface, roll each half to 1/4-inch thickness.
- Cut dough with 3-inch Christmas tree-shaped cookie cutter.
- Cut out and remove several smaller dough shapes from each cookie.
- Place tree shapes 2 inches apart on cookie sheets. If desired, reroll small cutouts with remaining dough. Fill each hole in tree shapes with about 1/2 teaspoon crushed candy.
- Bake 8 to 10 minutes or until edges are light golden brown and candy is melted.
- Place cookie sheets on cooling racks; cool cookies 8 minutes. With back of metal pancake turner, gently lift warm cookies from foil; place on cooling racks. Cool completely, about 15

minutes, before storing in loosely covered containers.

Nutrition Facts



Properties

Glycemic Index:7.11, Glycemic Load:9.05, Inflammation Score:-2, Nutrition Score:1.7799999999773%

Nutrients (% of daily need)

Calories: 113.36kcal (5.67%), Fat: 5.22g (8.03%), Saturated Fat: 1.09g (6.81%), Carbohydrates: 15.77g (5.26%), Net Carbohydrates: 15.49g (5.63%), Sugar: 7.77g (8.63%), Cholesterol: 0mg (0%), Sodium: 103.79mg (4.51%), Alcohol: 0.08g (100%), Alcohol %: 0.37% (100%), Protein: 1.13g (2.27%), Vitamin B1: 0.09mg (5.68%), Selenium: 3.59µg (5.12%), Folate: 19.13µg (4.78%), Vitamin A: 225.55IU (4.51%), Manganese: 0.07mg (3.59%), Vitamin B2: 0.05mg (3.22%), Vitamin B3: 0.62mg (3.09%), Iron: 0.49mg (2.75%), Phosphorus: 14.54mg (1.45%), Vitamin E: 0.2mg (1.34%), Fiber: 0.28g (1.13%)