



String-of-Lights Cookie Wreath

READY IN



45 min.

SERVINGS



30

CALORIES



198 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon double-acting baking powder
- ☐ 1 cup butter softened
- ☐ 20 chocolate-flavored candy coating drops melted
- ☐ 30 servings pastry brush
- ☐ 4 cups flour all-purpose
- ☐ 30 servings licorice black red cut into 8
- ☐ 1 cup butter softened
- ☐ 1 cup powdered sugar sifted
- ☐ 0.5 teaspoon salt

- ☐ 30 servings plastic drinking straw
- ☐ 20 several
- ☐ 20 several

Equipment

- ☐ baking sheet
- ☐ oven
- ☐ hand mixer
- ☐ cookie cutter
- ☐ drinking straws

Directions

- ☐ Beat butter and margarine at low speed of an electric mixer until creamy; gradually add sugar, beating well.
- ☐ Combine flour, baking powder, and salt; add to butter mixture.
- ☐ Mix at low speed until blended.
- ☐ Roll dough to 3/8" thickness on a lightly floured surface.
- ☐ Cut out cookies, using a 3" spade-shaped cookie cutter (or use template on page 149).
- ☐ Place on ungreased baking sheets. Make a hole in "socket end" of each cookie, using a straw.
- ☐ Bake at 350 for 16 minutes.
- ☐ Let cookies cool on wire racks.
- ☐ Spread Frosting on the "bulb end" of each cookie, using the back of a small spoon.
- ☐ Place frosted cookies on wire racks to dry. When frosting is dry, brush "socket end" of each cookie with melted chocolate, using a small brush.
- ☐ Let dry. When cookies are completely dry, lace licorice strips through holes in cookies.
- ☐ Place tissue in a large flat box, if desired. Arrange cookies in a loose circle on tissue paper to resemble a string of Christmas lights.
- ☐ Note: Use these cookies as tree ornaments or as edible place cards at a children's party. Write names on frosted cookies using tubes of decorating gel.

Nutrition Facts



 **PROTEIN 3.99%**  **FAT 58.69%**  **CARBS 37.32%**

Properties

Glycemic Index:9.1, Glycemic Load:9.48, Inflammation Score:-4, Nutrition Score:3.1091303639114%

Nutrients (% of daily need)

Calories: 197.92kcal (9.9%), Fat: 12.98g (19.97%), Saturated Fat: 5.47g (34.17%), Carbohydrates: 18.57g (6.19%), Net Carbohydrates: 18.08g (6.57%), Sugar: 4.85g (5.38%), Cholesterol: 16.27mg (5.42%), Sodium: 184.51mg (8.02%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.99g (3.98%), Vitamin A: 459.76IU (9.2%), Vitamin B1: 0.14mg (9.07%), Selenium: 6.14µg (8.78%), Folate: 31.96µg (7.99%), Manganese: 0.12mg (5.99%), Vitamin B2: 0.09mg (5.41%), Vitamin B3: 1.03mg (5.16%), Iron: 0.83mg (4.62%), Vitamin E: 0.43mg (2.84%), Phosphorus: 25.69mg (2.57%), Fiber: 0.49g (1.96%), Calcium: 14.68mg (1.47%), Copper: 0.03mg (1.34%), Magnesium: 4.31mg (1.08%)