



The Ultimate Refrigerator Cookie

READY IN



70 min.

SERVINGS



72

CALORIES



67 kcal

DESSERT

Ingredients

- 0.5 teaspoon baking soda
- 1 cup brown sugar packed
- 1 cup butter softened
- 1 eggs
- 3 cups flour all-purpose gold medal®
- 2 tablespoons milk
- 2 cups powdered sugar
- 0.5 teaspoon salt
- 0.5 teaspoon vanilla

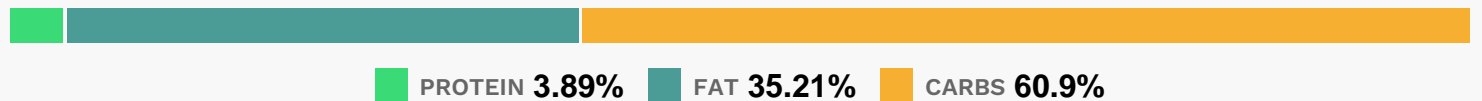
Equipment

- bowl
- baking sheet
- oven
- wire rack
- hand mixer

Directions

- In large bowl, beat brown sugar, butter, 1 teaspoon vanilla and the egg with electric mixer on medium speed, or mix with spoon. Stir in flour, baking soda and salt.
- Divide dough in half. Shape each half into roll, about 2 inches in diameter and about 8 inches long. Wrap and refrigerate about 2 hours or until firm.
- Heat oven to 375°F.
- Cut rolls into 1/8-inch slices.
- Place 2 inches apart on ungreased cookie sheet.
- Bake 6 to 8 minutes or until light brown. Cool slightly; remove from cookie sheet to wire rack.
- Meanwhile, in medium bowl, mix powdered sugar, milk, 1/2 teaspoon vanilla and the food color until smooth and spreadable. Frost cookies and decorate with colored gels, sprinkles and sugars.

Nutrition Facts



Properties

Glycemic Index:1.57, Glycemic Load:2.88, Inflammation Score:-1, Nutrition Score:0.97521739088647%

Nutrients (% of daily need)

Calories: 67.41kcal (3.37%), Fat: 2.66g (4.09%), Saturated Fat: 0.56g (3.51%), Carbohydrates: 10.35g (3.45%), Net Carbohydrates: 10.21g (3.71%), Sugar: 6.26g (6.96%), Cholesterol: 2.32mg (0.77%), Sodium: 55.53mg (2.41%), Alcohol: 0.01g (100%), Alcohol %: 0.08% (100%), Protein: 0.66g (1.32%), Selenium: 2.02µg (2.88%), Vitamin B1: 0.04mg (2.78%), Folate: 9.88µg (2.47%), Vitamin A: 116.75IU (2.33%), Manganese: 0.04mg (1.9%), Vitamin B2:

0.03mg (1.82%), Vitamin B3: 0.31mg (1.56%), Iron: 0.28mg (1.53%)