





Ingredients

- 17.5 oz sugar cookie mix
 - 0.5 cup butter softened
- 1 eggs
- 12 oz chocolate frosting
- 1 serving candy corn
- 4.3 oz chocolate icing yellow
- 1 serving m&m candies
- 0.7 oz decorating gel black

Equipment

sheet

bowl
baking

oven

Directions

Heat oven to 375°F. In medium bowl, stir cookie mix, butter and egg until soft dough forms. On ungreased cookie sheets, drop dough by rounded tablespoonfuls 2 inches apart.

Bake 11 to 14 minutes or until edges are light golden brown. Cool 1 minute; remove from cookie sheets to cooling racks. Cool completely, about 15 minutes.

Frost and decorate 1 cookie at a time. After spreading frosting on cookie, add candy corn for feathers. Pipe yellow icing for beak and feet.

Add M&M's™ minis chocolate candies for eyes; pipe black gel for center of each eye.

Nutrition Facts

📕 PROTEIN 2.31% 📕 FAT 37.2% 📙 CARBS 60.49%

Properties

Glycemic Index:1.79, Glycemic Load:1.47, Inflammation Score:-1, Nutrition Score:1.0595652054509%

Nutrients (% of daily need)

Calories: 204.19kcal (10.21%), Fat: 8.55g (13.16%), Saturated Fat: 1.87g (11.69%), Carbohydrates: 31.29g (10.43%), Net Carbohydrates: 31.14g (11.32%), Sugar: 22.68g (25.2%), Cholesterol: 6.91mg (2.3%), Sodium: 146.21mg (6.36%), Alcohol: Og (100%), Alcohol %: O% (100%), Protein: 1.2g (2.39%), Vitamin A: 180.6IU (3.61%), Vitamin E: 0.46mg (3.09%), Vitamin B2: 0.03mg (2.04%), Iron: 0.32mg (1.8%), Manganese: 0.03mg (1.73%), Phosphorus: 16.82mg (1.68%), Copper: 0.03mg (1.48%), Folate: 4.76µg (1.19%), Vitamin B1: 0.02mg (1.06%)