



## Watermelon Cookie

READY IN



45 min.

SERVINGS



36

CALORIES



113 kcal

DESSERT

### Ingredients

- 1.5 teaspoons double-acting baking powder
- 0.3 cup butter
- 1.5 cups powdered sugar
- 1 eggs
- 2 cups flour all-purpose
- 3 drops drop natural food coloring green
- 1 tablespoon milk
- 3 drops food coloring red
- 0.5 teaspoon salt

- 0.3 cup bittersweet chocolate mini
- 0.5 cup shortening
- 1 teaspoon vanilla extract
- 2 tablespoons water
- 0.8 cup granulated sugar white

## Equipment

- baking sheet
- oven
- mixing bowl
- hand mixer
- cookie cutter
- wax paper

## Directions

- Combine flour, baking powder and salt in a small mixing bowl.
- Beat butter and shortening with an electric mixer at medium speed until fluffy; gradually add sugar, beating well. Stir in egg, milk, and vanilla. Gradually add flour mixture to creamed mixture, mixing well.
- Add a small amount of red food coloring to color dough as desired, beating until blended. Shape dough into a ball; cover and chill at least 3 hours.
- Preheat oven to 375 degrees F (190 degrees C).
- Divide dough in half; store one portion in refrigerator.
- Roll remaining portion to 1/4 inch thickness on a lightly floured surface.
- Cut dough with a 3-inch round cookie cutter; cut circle in half.
- Place on an ungreased cookie sheet. Press several chocolate mini chocolate chips in each cookie. Repeat with remaining dough.
- Bake for 8 to 10 minutes (do not brown). Cool on wire racks.
- Combine powdered sugar and water, mixing until smooth.

- Add a small amount of green food coloring, mixing until blended. Dip round edge of each cookie in green frosting, and place cookie on wax paper until frosting is firm.

## Nutrition Facts



**PROTEIN 3.52%** **FAT 42.51%** **CARBS 53.97%**

## Properties

Glycemic Index:9.03, Glycemic Load:6.79, Inflammation Score:-1, Nutrition Score:1.6056521677453%

## Nutrients (% of daily need)

Calories: 112.8kcal (5.64%), Fat: 5.38g (8.28%), Saturated Fat: 2.21g (13.79%), Carbohydrates: 15.38g (5.13%), Net Carbohydrates: 15.06g (5.48%), Sugar: 9.7g (10.78%), Cholesterol: 9.21mg (3.07%), Sodium: 65.98mg (2.87%), Alcohol: 0.04g (100%), Alcohol %: 0.19% (100%), Protein: 1g (2%), Selenium: 2.95µg (4.21%), Vitamin B1: 0.06mg (3.76%), Manganese: 0.07mg (3.5%), Folate: 13.35µg (3.34%), Iron: 0.47mg (2.62%), Vitamin B2: 0.04mg (2.58%), Vitamin B3: 0.43mg (2.13%), Phosphorus: 18.72mg (1.87%), Vitamin K: 1.8µg (1.72%), Vitamin E: 0.25mg (1.67%), Copper: 0.03mg (1.6%), Calcium: 13.72mg (1.37%), Fiber: 0.32g (1.27%), Vitamin A: 60.61IU (1.21%), Magnesium: 4.69mg (1.17%)