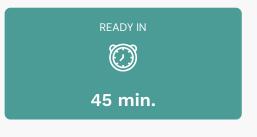


Watermelon Cookie







DESSERT

Ingredients

0.5 teaspoon salt

i.5 te	easpoons double-acting baking powder
0.3 c	cup butter
1.5 cu	ups powdered sugar
1 egg	gs
2 cu	ps flour all-purpose
3 dro	ops drop natural food coloring green
1 tab	lespoon milk
3 dro	ops food coloring red

	0.3 cup bittersweet chocolate mini
	0.5 cup shortening
	1 teaspoon vanilla extract
	2 tablespoons water
	0.8 cup granulated sugar white
Εq	uipment
	baking sheet
	oven
	mixing bowl
	hand mixer
	cookie cutter
	wax paper
Di	rections
	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: 60.61lU (1.21%), Magnesium: 4.69mg (1.17%)