



Winter Mittens

 Dairy Free

READY IN



30 min.

SERVINGS



30

CALORIES



168 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- 30 servings edible glitter white
- 30 servings food coloring gel blue
- 30 servings garnish: powdered sugar
- 18 oz sugar cookie dough refrigerated
- 16 oz ready-to-spread vanilla frosting

Equipment

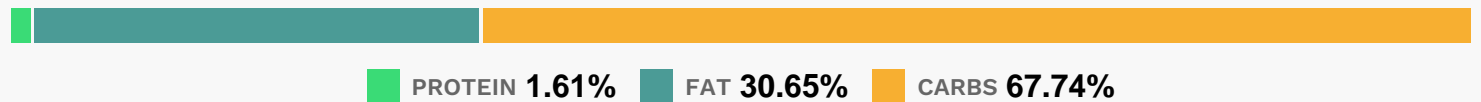
- baking sheet
- baking paper

- oven
- cookie cutter
- ziploc bags

Directions

- Roll refrigerated sugar cookie dough to an 1/8-inch thickness on a lightly floured surface; cut with a (3- x 5-inch) mitten cookie cutter, and place dough on parchment paper-lined baking sheets.
- Bake cookies at 350 for 8 to 10 minutes or until edges are lightly browned. Cool cookies completely on wire racks.
- Tint half of ready-to-spread vanilla frosting with blue food coloring gel to desired shade.
- Spread frosting evenly on cookies.
- Spoon remaining half of frosting into a 1-qt. zip-top plastic bag. (Do not seal.) Snip a tiny hole in 1 corner of bag, and pipe decorative designs on cookies.
- Sprinkle with edible glitter.
- Garnish, if desired.

Nutrition Facts



Properties

Glycemic Index:1.43, Glycemic Load:4.41, Inflammation Score:-1, Nutrition Score:1.2513043567862%

Nutrients (% of daily need)

Calories: 168.48kcal (8.42%), Fat: 5.76g (8.87%), Saturated Fat: 1.37g (8.58%), Carbohydrates: 28.66g (9.55%), Net Carbohydrates: 28.51g (10.37%), Sugar: 23.57g (26.19%), Cholesterol: 1.87mg (0.62%), Sodium: 77.48mg (3.37%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.68g (1.36%), Vitamin B2: 0.07mg (4%), Vitamin K: 3.46µg (3.3%), Phosphorus: 31.47mg (3.15%), Folate: 11.93µg (2.98%), Manganese: 0.05mg (2.64%), Vitamin B1: 0.04mg (2.43%), Vitamin B3: 0.44mg (2.22%), Iron: 0.34mg (1.91%), Vitamin E: 0.26mg (1.76%)