



Yummy Mummy Cookies

 Dairy Free

READY IN



135 min.

SERVINGS



32

CALORIES



156 kcal

DESSERT

Ingredients

- ☐ 1 cup butter softened
- ☐ 0.8 cup sugar
- ☐ 2 teaspoons vanilla
- ☐ 1 eggs
- ☐ 3 cups flour all-purpose
- ☐ 2 teaspoons chocolate chips miniature
- ☐ 1 cup peppermint candies white

Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ wire rack
- ☐ plastic wrap
- ☐ hand mixer
- ☐ ziploc bags
- ☐ microwave

Directions

- ☐ In large bowl, beat butter, sugar, vanilla and egg with electric mixer on medium speed until light and fluffy.
- ☐ Add flour; beat on low speed until dough forms.
- ☐ Roll dough into a ball. Cover with plastic wrap; refrigerate 30 to 45 minutes for easier handling.
- ☐ Heat oven to 350°F. Divide dough into 8 equal pieces. On lightly floured surface, roll each piece into rope 14 inches long.
- ☐ Cut each rope into 4 (3-inch) and 4 (1/2-inch) lengths of dough.
- ☐ Roll the 4 (1/2-inch) pieces into balls and attach to 4 (3-inch) pieces as heads. On ungreased cookie sheet, place 1 inch apart. Press 2 chocolate chips, point sides down, in each mummy head for eyes.
- ☐ Bake 8 to 10 minutes or until very light golden brown and tops are set. Immediately remove from cookie sheets to cooling rack. Cool completely, about 15 minutes.
- ☐ In small resealable freezer plastic bag, place vanilla chips; seal bag. Microwave on High 40 to 60 seconds or until softened. Gently squeeze bag until chips are smooth; cut off tiny corner of bag. Squeeze bag to drizzle frosting in a crisscross pattern over cookies to look like mummy bandages.
- ☐ Let stand until set, about 20 minutes.

Nutrition Facts



 PROTEIN **4.63%**  FAT **49%**  CARBS **46.37%**

Properties

Glycemic Index:4.53, Glycemic Load:9.74, Inflammation Score:-2, Nutrition Score:2.1247826074453%

Nutrients (% of daily need)

Calories: 156.09kcal (7.8%), Fat: 8.6g (13.23%), Saturated Fat: 3.48g (21.76%), Carbohydrates: 18.31g (6.1%), Net Carbohydrates: 17.98g (6.54%), Sugar: 9.14g (10.15%), Cholesterol: 5.16mg (1.72%), Sodium: 73.94mg (3.21%), Alcohol: 0.09g (100%), Alcohol %: 0.33% (100%), Protein: 1.83g (3.66%), Selenium: 4.42µg (6.32%), Vitamin B1: 0.09mg (6.22%), Folate: 22.16µg (5.54%), Vitamin A: 261.86IU (5.24%), Manganese: 0.08mg (4.05%), Vitamin B2: 0.07mg (4%), Vitamin B3: 0.7mg (3.48%), Iron: 0.57mg (3.19%), Phosphorus: 17.03mg (1.7%), Calcium: 16.18mg (1.62%), Vitamin E: 0.24mg (1.61%), Fiber: 0.32g (1.3%)