

HOLIDAY COOKIES



INGREDIENTS:

- 2.5 scoops Birthday Bliss Glam Pro
- 1/2 cup reduced fat butter
- 1 egg
- 1 tbsp milk
- 2 cups all purpose flour
- 1 tsp baking powder
- 1/4 tsp salt

DIRECTIONS:

1. Add butter and Glam Pro to a bowl or food processor with dough blade. Use a hand mixer or blender to cream the mixture
 2. Add egg and milk, mix well
 3. In a separate bowl mix flour and baking powder
 4. Add half the dry mix into the wet mixture, mix
 5. Add the remainder dry mixture and mix well
 6. Work dough with your hands until dough forms
 7. Preheat oven to 375 F
 8. Roll dough to ~ 1/4 inch thickness, use a mold to cut into shapes. Makes ~70 small (~2 inches) cookies
 9. Bake for 10 minutes. Cool and top with decorative icing (optional)
- Enjoy!

Makes 70 Small Cookies | 1 Serving = 4 Small Cookies
Calories: 106 | Protein: 4 g | Carb: 11 g | Fat: 4 g