



Spice Cookies

INGREDIENTS

½ cup Hy-Vee unsalted butter, softened
¾ cup packed Hy-Vee brown sugar
½ tsp Hy-Vee ground cinnamon
¼ tsp Hy-Vee allspice
¼ tsp Hy-Vee ground ginger
¼ tsp Hy-Vee ground cloves
¼ tsp Hy-Vee ground nutmeg
½ tsp Hy-Vee baking powder
⅛ tsp Hy-Vee salt
1 Hy-Vee large egg
1 ⅓ cups Hy-Vee all-purpose flour
2 cups Hy-Vee powdered sugar
½ tsp Hy-Vee vanilla extract
2 ½ tbsps Hy-Vee half-and-half

PREPARATION

- 1** Preheat oven to 375°.
- 2** In large mixing bowl, beat butter with an electric mixer until smooth. Beat in brown sugar, cinnamon, allspice, ginger, cloves, nutmeg, baking powder and salt. Beat in egg until well combined. Beat in as much flour as you can with mixer. Stir in remaining flour with a spoon. Chill, if necessary, until easy to handle.
- 3** On a lightly floured surface, roll out dough to ¼-inch thickness. Cut out with 4-inch star-shaped cookie cutter. Place 1 inch apart on an ungreased cookie sheet. Bake for 6 to 8 minutes or until edges just begin to brown. Remove to a wire rack to cool.
- 4** To make icing, in a medium bowl, whisk together powdered sugar, vanilla extract and half-and-half. When cookies are cooled, use a small spatula to spread icing.

NUTRITION FACTS

Calories: 260
Total Fat: 9g
Saturated Fat: 5g
Trans Fat: 0g
Cholesterol: 35mg

Sodium: 55mg
Carbohydrates: 44g
Fiber: 0g
Sugar: 33g
Protein: 2g