

Cookie, Sugar with Icing for Label, LRM

05/01/2014

Nutrition Facts	
Serving Size (30g) Servings Per Container	
Amount Per Serving	
Calories 110	Calories from Fat 5
% Daily Value*	
Total Fat 0.5g	1%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 15mg	5%
Sodium 110mg	5%
Total Carbohydrate 25g	8%
Dietary Fiber 0g	0%
Sugars 14g	
Protein 2g	
Vitamin A 0%	• Vitamin C 0%
Calcium 0%	• Iron 4%
Thiamin 4%	• Riboflavin 2%
Niacin 4%	• Folate 4%
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:	
	Calories: 2,000 2,500
Total Fat	Less than 65g 80g
Saturated Fat	Less than 20g 25g
Cholesterol	Less than 300mg 300mg
Sodium	Less than 2,400mg 2,400mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g
Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4	

INGREDIENTS: Unbleached Enriched Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Sugar, Dried Whole Egg, Salt, Natural and Artificial Flavor, Sodium Bicarbonate, Sodium Aluminum Phosphate.

Contains Egg, Wheat.

Serving Size: 2 1/2 Tbsp (30g) One, 4 inch Cookie

Servings per Container: 30

ICING INGREDIENTS: Sugar, Natural and Artificial Flavor, Salt.

DIRECTIONS: Preheat oven to 350 degrees Fahrenheit. In medium mixing bowl, combine one package Lehi Roller Mills Sugar Cookie MIX, 3/4 cup softened BUTTER, and 2/3 cup WATER. Blend well with mixer. Form dough into a ball and flatten with hands on a lightly floured surface. Roll out to 1/4 inch thickness and cut into desired shapes with cookie cutter. Place on ungreased cookie sheet and bake for 6-8 minutes. Be careful not to let cookies brown. Transfer with spatula to rack to cool before icing.

SUGAR COOKIE ICING: In small mixing bowl combine Lehi Roller Mills Sugar Cookie Icing MIX, 1 Tbsp. softened BUTTER, and 2 Tbsp. MILK OR WATER. Blend with mixer on medium speed, adding 1 Tbsp. additional MILK OR WATER if necessary, to achieve desired spreading consistency. Mix until smooth, scraping bowl frequently with spatula. Spread icing over cooled sugar cookies.