

HALLOWEEN SUGAR COOKIE GHOSTS

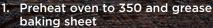
MAKES 32 COOKIES (1 cookie per serving)

INGREDIENTS

1 cup salted butter
3/4 cup vegetable oil
1 1/4 cups granulated sugar
3/4 cup powdered sugar
4 tablespoons lowfat milk
2 eggs, at room temperature
5 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon cream of tartar
3/4 teaspoon salt
32 pieces of candy corn

Nutrition: 320 calories; 14 g fat; 6 g saturated fat; 35 mg cholesterol; 11 g protein; 39 g carbohydrates; 1 g fiber; 240 mg sodium; 309 mg calcium. Nutrition figures include an 8-ounce glass of lowfat classic milk

DIFECTIONS



- Mix the butter, vegetable oil, sugar, powdered sugar, milk, and eggs.
- In a second bowl, whisk flour, baking soda, cream of tartar, and salt.
- 4. Combine dry and wet ingredients
- Divide into two sections and wrap each in plastic wrap. Chill for 30 minutes.
- Roll and cut dough using a ghost-shaped cookie cutter and place on baking sheet
- 7. Roll small pieces of tin foil and place in the center of each ghost.
- 8. Gently bend ghost's arms around the tin foil
- 9. Bake for 8-11 min
- 10. Replace tin foil with candy corn.
- 11. Pair with a glass of milk and enjoy!

