

Thanksgiving Turkey Cookies



Keep little fingers busy decorating holiday refrigerated sugar cookies!

Prep Time
20
Minutes

Total Time
1:00
Hr:Mins

Makes
16 to 24
cookies

- 1 roll (16.5 oz) Pillsbury® refrigerated sugar cookies or 1 package (16 oz) Pillsbury® Ready To Bake!™ refrigerated sugar cookies (24 cookies)
- 1 container (16 oz) chocolate creamy frosting
- Candy corn
- Orange decorating icing
- Black decorating gel
- Miniature candy-coated chocolate baking bits

1. Bake cookies as directed on roll or package. Cool completely, about 10 minutes.
2. Spoon chocolate frosting into 1-quart Ziploc® Brand storage bag; seal bag. Cut off tiny bottom corner of bag. On each cookie, pipe frosting on outer edge of half of cookie. Arrange candy corn over frosting for feathers.
3. Pipe orange icing onto each cookie to resemble turkey face and feet. Use orange icing to attach baking bits to turkey face for eyes. Pipe black gel on baking bits for centers of eyes.

Nutrition Information:

1 Serving (1 Cookie (cookie and frosting only)) Calories 230 (Calories from Fat 80), Total Fat 9g (Saturated Fat 2 1/2g, Trans Fat 3g), Cholesterol 0mg; Sodium 170mg; Total Carbohydrate 35g (Dietary Fiber 0g, Sugars 25g), Protein 1g; **Percent Daily Value***: **Exchanges:** 1 Starch; 0 Fruit; 1 1/2 Other Carbohydrate; 0 Skim Milk; 0 Low-Fat Milk; 0 Milk; 0 Vegetable; 0 Very Lean Meat; 0 Lean Meat; 0 High-Fat Meat; 1 1/2 Fat; **Carbohydrate Choices:** 2; *Percent Daily Values are based on a 2,000 calorie diet.

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