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Tulip Cookie ♦♦

The Tulip Cookie is a delicious and beautiful treat that is perfect for any occasion. It is a traditional cookie that has been enjoyed for generations. The cookie is shaped like a tulip and is often decorated with colorful icing and sprinkles. It is a sweet and buttery cookie that is sure to impress your friends and family.

Recipe Type: Standard

Prep Time: 30 mins

Cook Time: 12 mins

Total Time: 42 mins

Recipe Yield: 500 grams

Number of Servings: 20

Serving Size: 25 g

Ingredients

250 g	Flour
200 g	Butter
100 g	Powdered Sugar
1 pieces	Egg

1 tsp	vanilla extract
0.5 tsp	Salt
10 drops	food coloring
50 g	sprinkles

Directions

Step 1

Mixing

In a mixing bowl, cream together the butter and powdered sugar until light and fluffy.

Prep Time: 10 mins

Cook Time: 0 mins

Step 2

Mixing

Add the egg and vanilla extract to the butter mixture and mix until well combined.

Prep Time: 5 mins

Cook Time: 0 mins

Step 3

Mixing

In a separate bowl, whisk together the flour and salt.

Prep Time: 5 mins

Cook Time: 0 mins

Step 4

Mixing

Gradually add the flour mixture to the butter mixture and mix until a dough forms.

Prep Time: 5 mins

Cook Time: 0 mins

Step 5

Mixing

Divide the dough into small portions and add food coloring to each portion to create different colored dough.

Prep Time: 5 mins

Cook Time: 0 mins

Step 6

Shaping

Roll each portion of dough into a ball and flatten it slightly to form the tulip shape.

Prep Time: 5 mins

Cook Time: 0 mins

Step 7

Baking

Place the shaped dough on a baking sheet lined with parchment paper.

Prep Time: 2 mins

Cook Time: 12 mins

Step 8

Baking

Bake the cookies in a preheated oven at 180°C for 12 minutes or until golden brown.

Prep Time: 0 mins

Cook Time: 12 mins

Step 9

Cooling

Remove the cookies from the oven and let them cool completely.

Prep Time: 0 mins

Cook Time: 0 mins

Step 10

Decorating

Decorate the cooled cookies with icing and sprinkles.

Prep Time: 5 mins

Cook Time: 0 mins

Nutrition Facts

Calories: 150 kcal

Fat: 12 g

Protein: 2 g

Carbohydrates: 10 g

Nutrition Facts

Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	2 g	11.76%	11.76%

Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
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Carbohydrates	10 g	18.18%	20%
Fibers	0 g	0%	0%
Sugars	5 g	N/A	N/A
Lactose	2 g	N/A	N/A

Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	4 g	N/A	N/A
Saturated Fat	8 g	36.36%	47.06%
Fat	12 g	42.86%	48%
Cholesterol	30 mg	N/A	N/A

Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	2 iu	0.22%	0.29%
Vitamin C	0 mg	0%	0%
Vitamin B6	0 mg	0%	0%
Vitamin B12	0 mcg	0%	0%
Vitamin E	2 mg	13.33%	13.33%
Vitamin D	0 mcg	0%	0%

Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	50 mg	2.17%	2.17%
Calcium	2 mg	0.2%	0.2%
Iron	4 mg	50%	22.22%
Potassium	20 mg	0.59%	0.77%
Zinc	0 mg	0%	0%
Selenium	0 mcg	0%	0%

Recipe Attributes

Events

Christmas

Picnic

Course

Drinks

Breads

Desserts

Salads

Snacks

Sauces & Dressings

Cultural

Chinese New Year

Cinco de Mayo

Diwali

Hanukkah

Oktoberfest

Passover

Ramadan

St. Patrick's Day

Thanksgiving

Christmas

Easter

Halloween

Meal Type

Snack

Lunch

Brunch

Difficulty Level

Easy

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