

Spooky Halloween Cutout Cookies

Gather your goblins and decorate these cookies made from your favorite cake mix flavor. It's sure to be a hauntingly good time!

1 package Betty Crocker® SuperMoist® devil's food, white or yellow cake mix
1/3 cup shortening
1/3 cup butter or margarine, softened
1/2 teaspoon vanilla
1 egg

1. Heat oven to 375°F. Stir together about half of the cake mix (dry), the shortening, butter, vanilla and egg in large bowl thoroughly, using spoon. Stir in remaining cake mix. Divide dough in half. Roll each half 1/4 inch thick on lightly floured cloth-covered board, using cloth-covered rolling pin.
2. Cut into desired shapes with 2 1/2-inch cookie cutters; cut designs in cookies if desired, using sharp knife. Place on ungreased cookie sheet. Bake 6 to 8 minutes or just until set (centers will be soft). Cool 1 minute before removing from cookie sheet. Immediately make hole in top of some cookies, using end of plastic straw; trim any cut edges with sharp knife to straighten. Cool completely on wire rack.
3. Tie ribbon or yarn through holes to hang. Hang ornaments on tree branches anchored in a pot or on Halloween tree (available at craft stores). Decorate remaining cookies as desired.

1 Serving: Calories 95 (Calories from Fat 45); Total Fat 5 g (Saturated Fat 1 g);
Cholesterol 5 mg; Sodium 120 mg; Total Carbohydrate 12 g (Dietary Fiber 0 g); Protein 1 g
% Daily Value: Vitamin A 2%; Vitamin C 0%; Calcium 2%; Iron 0%
Exchanges: 1 Fruit; 1 Fat

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