

Ballpark Cookies

READY IN



180 min.

SERVINGS



48

CALORIES



119 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon double-acting baking powder
- ☐ 0.8 cup butter softened
- ☐ 8 oz cream cheese softened
- ☐ 2.5 cups rice chex
- ☐ 48 servings decorating gel
- ☐ 1 eggs
- ☐ 3 cups flour all-purpose
- ☐ 1.3 cups granulated sugar
- ☐ 3 tablespoons milk

- ☐ 2 cups powdered sugar
- ☐ 2 teaspoons vanilla

Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ wire rack
- ☐ plastic wrap
- ☐ cookie cutter
- ☐ ziploc bags
- ☐ rolling pin

Directions

- ☐ Crush cereal. (To easily crush cereal, place in plastic bag or between sheets of waxed paper, and crush with rolling pin.) In large bowl, beat butter and cream cheese on medium speed until smooth. Beat in granulated sugar until fluffy. Beat in vanilla and egg. Stir in flour, crushed cereal and baking powder. Divide dough into thirds. Wrap each in plastic wrap. Refrigerate 2 hours.
- ☐ Heat oven to 375F.
- ☐ Roll out dough, 1/3 at a time, on well floured surface to 1/8-inch thickness.
- ☐ Cut into rounds using 3-inch cookie cutter. On ungreased cookie sheet, place 2 inches apart.
- ☐ Bake 8 to 10 minutes or until bottoms are light golden brown. Cool 1 minute; remove from cookie sheet to cooling rack. Cool completely.
- ☐ In medium bowl, beat powdered sugar and milk until smooth.
- ☐ Spread over cookies.
- ☐ Let stand until dry. Decorate with decorating gel.
- ☐ Let stand until dry. Store in single layer in airtight container.

Nutrition Facts



 PROTEIN **4.55%**  FAT **35.33%**  CARBS **60.12%**

Properties

Glycemic Index:6.29, Glycemic Load:8.3, Inflammation Score:-2, Nutrition Score:2.4339130967855%

Nutrients (% of daily need)

Calories: 118.99kcal (5.95%), Fat: 4.72g (7.26%), Saturated Fat: 1.61g (10.08%), Carbohydrates: 18.07g (6.02%), Net Carbohydrates: 17.83g (6.48%), Sugar: 10.82g (12.02%), Cholesterol: 8.29mg (2.76%), Sodium: 70.48mg (3.06%), Alcohol: 0.06g (100%), Alcohol %: 0.23% (100%), Protein: 1.37g (2.73%), Folate: 25.61µg (6.4%), Vitamin B1: 0.08mg (5.55%), Selenium: 3.69µg (5.28%), Manganese: 0.11mg (5.26%), Iron: 0.87mg (4.82%), Vitamin B2: 0.08mg (4.76%), Vitamin A: 222.84IU (4.46%), Vitamin B3: 0.73mg (3.64%), Phosphorus: 20.99mg (2.1%), Zinc: 0.29mg (1.94%), Calcium: 18.71mg (1.87%), Vitamin B12: 0.11µg (1.76%), Vitamin B6: 0.03mg (1.73%), Vitamin E: 0.17mg (1.14%), Vitamin B5: 0.1mg (1.02%)