



Be My Valentine Cookie

READY IN



80 min.

SERVINGS



18

CALORIES



382 kcal

DESSERT

Ingredients

- ☐ 17.5 oz sugar cookie mix
- ☐ 1 eggs
- ☐ 0.3 cup flour all-purpose
- ☐ 5 oz cream cheese softened (from 8 oz package)
- ☐ 0.3 cup butter softened
- ☐ 0.5 teaspoon almond extract
- ☐ 4 cups powdered sugar
- ☐ 2 tablespoons maraschino cherries
- ☐ 0.3 cup maraschino cherries chopped

☐ 16 oz chocolate frosting

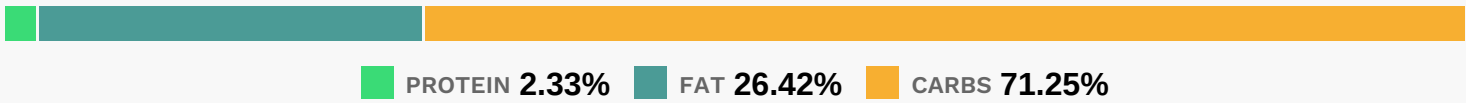
Equipment

- ☐ baking sheet
- ☐ oven
- ☐ wire rack
- ☐ hand mixer

Directions

- ☐ Mix together cookie mix, egg and flour.
- ☐ Add 2 oz. cream cheese (reserve remaining 3 oz. cream cheese), 2 tablespoons butter and almond extract; blend. Shape dough into 12x13-inch heart on large ungreased cookie sheet.
- ☐ Bake at 375°F for 12 to 15 minutes or until light golden brown around edges. Cool on cookie sheet 20 minutes. Carefully remove to cooling rack. Cool completely.
- ☐ Beat powdered sugar, 3 oz. cream cheese, remaining butter and cherry juice with electric mixer on low speed until smooth and creamy. Stir in maraschino cherries.
- ☐ Spread over cooled cookie.
- ☐ Spoon chocolate frosting, reserving 2 tablespoons, into decorating bag, with small star tip (#21); pipe around edges of cookie. Using reserved frosting pipe message on top of cookie. Store any leftover cookie in refrigerator.

Nutrition Facts



Properties

Glycemic Index:8.44, Glycemic Load:1.08, Inflammation Score:-1, Nutrition Score:2.0195652246475%

Nutrients (% of daily need)

Calories: 382.31kcal (19.12%), Fat: 11.45g (17.62%), Saturated Fat: 4.69g (29.29%), Carbohydrates: 69.49g (23.16%), Net Carbohydrates: 69.02g (25.1%), Sugar: 56.07g (62.3%), Cholesterol: 23.83mg (7.94%), Sodium: 174.15mg (7.57%), Alcohol: 0.04g (100%), Alcohol %: 0.05% (100%), Protein: 2.27g (4.55%), Vitamin A: 200.71IU (4.01%), Manganese: 0.08mg (3.8%), Vitamin E: 0.56mg (3.76%), Phosphorus: 35.99mg (3.6%), Iron: 0.63mg (3.51%),

Selenium: 2.42µg (3.46%), Vitamin B2: 0.06mg (3.4%), Copper: 0.07mg (3.33%), Folate: 9.79µg (2.45%), Vitamin B1: 0.04mg (2.43%), Potassium: 67.74mg (1.94%), Fiber: 0.47g (1.87%), Magnesium: 6.99mg (1.75%), Calcium: 15.57mg (1.56%), Vitamin B3: 0.25mg (1.27%), Zinc: 0.18mg (1.18%), Vitamin B5: 0.1mg (1.04%)