



## Cranberry Cream Cheese Snickerdoodles

READY IN



90 min.

SERVINGS



42

CALORIES



82 kcal

DESSERT

### Ingredients

- 17.9 oz basic cookie mix
- 4 oz cream cheese softened (half of 8-oz package)
- 0.3 cup butter softened
- 1 tablespoon water
- 1 eggs
- 1 cup cranberries dried sweetened

### Equipment

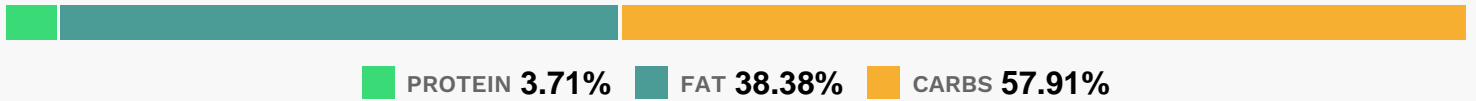
- bowl

- baking sheet
- oven
- wire rack

## Directions

- Mix cream cheese and butter in bowl until smooth. Open cookie mix; remove cinnamon sugar packet; set aside.
- Add water, egg and cookie mix to cream cheese mixture until soft dough forms. Stir in cranberries. Cover; refrigerate 30 minutes.
- Drop dough by rounded teaspoonfuls into bowl with cinnamon sugar packet; roll to coat.
- Place 2 inches apart on ungreased cookie sheets.
- Bake at 375°F for 8 to 9 minutes or until edges are set. Cool 1 minute; remove from cookie sheets to cooling rack. Cool completely.

## Nutrition Facts



## Properties

Glycemic Index:0.64, Glycemic Load:0.04, Inflammation Score:-1, Nutrition Score:0.48173913205771%

## Flavonoids

Cyanidin: 0.02mg, Cyanidin: 0.02mg, Cyanidin: 0.02mg, Cyanidin: 0.02mg Myricetin: 0.07mg, Myricetin: 0.07mg, Myricetin: 0.07mg, Myricetin: 0.07mg Quercetin: 0.13mg, Quercetin: 0.13mg, Quercetin: 0.13mg, Quercetin: 0.13mg

## Nutrients (% of daily need)

Calories: 82.11kcal (4.11%), Fat: 3.46g (5.32%), Saturated Fat: 0.99g (6.16%), Carbohydrates: 11.75g (3.92%), Net Carbohydrates: 11.29g (4.11%), Sugar: 7.89g (8.77%), Cholesterol: 6.62mg (2.21%), Sodium: 35.56mg (1.55%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.75g (1.5%), Fiber: 0.46g (1.84%), Vitamin A: 90.25IU (1.8%)