



Cream Cheese Christmas Cookies

 Vegetarian

READY IN



45 min.

SERVINGS



60

CALORIES



96 kcal

DESSERT

Ingredients

- ☐ 1 cup butter softened
- ☐ 8 ounce cream cheese
- ☐ 2.5 cups flour all-purpose
- ☐ 1 cup pecan halves
- ☐ 0.5 cup pecans chopped
- ☐ 0.5 teaspoon salt
- ☐ 0.5 cup sugar crystals red
- ☐ 0.5 teaspoon vanilla extract

☐ 1 cup sugar white

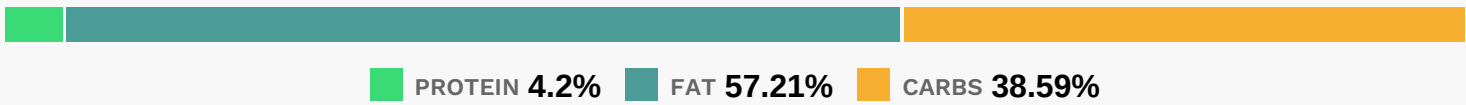
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ plastic wrap
- ☐ aluminum foil

Directions

- ☐ Cream together the butter and cream cheese.
- ☐ Add sugar and vanilla; beat until light and fluffy.
- ☐ Combine the flour and salt; gradually add to creamed mixture, beating until well blended. Stir in chopped pecans. Cover bowl with plastic wrap and refrigerate for 15 minutes.
- ☐ On four sheets of aluminum foil, shape dough into four 6 inch rolls, 1 1/2 inches in diameter. Wrap each roll tightly in foil and refrigerate over night.
- ☐ Preheat oven to 325 degrees F (165 degrees C). Line cookie sheets with foil.
- ☐ Remove rolls of dough from refrigerator one at a time. Coat each roll with red or green sugar crystals; cut dough into 1/4 inch slices.
- ☐ Place on prepared cookie sheets; top each cookie with a pecan half.
- ☐ Bake for 15 to 18 minutes or until bottom of cookie is lightly browned when lifted.

Nutrition Facts



Properties

Glycemic Index:5.2, Glycemic Load:6.43, Inflammation Score:-1, Nutrition Score:1.6530434890124%

Flavonoids

Cyanidin: 0.27mg, Cyanidin: 0.27mg, Cyanidin: 0.27mg, Cyanidin: 0.27mg Delphinidin: 0.19mg, Delphinidin: 0.19mg, Delphinidin: 0.19mg, Delphinidin: 0.19mg Catechin: 0.19mg, Catechin: 0.19mg, Catechin: 0.19mg, Catechin: 0.19mg

Epigallocatechin: 0.14mg, Epigallocatechin: 0.14mg, Epigallocatechin: 0.14mg, Epigallocatechin: 0.14mg
Epicatechin: 0.02mg, Epicatechin: 0.02mg, Epicatechin: 0.02mg, Epicatechin: 0.02mg Epigallocatechin 3–gallate:
0.06mg, Epigallocatechin 3–gallate: 0.06mg, Epigallocatechin 3–gallate: 0.06mg, Epigallocatechin 3–gallate:
0.06mg

Nutrients (% of daily need)

Calories: 96.34kcal (4.82%), Fat: 6.28g (9.66%), Saturated Fat: 2.87g (17.96%), Carbohydrates: 9.53g (3.18%), Net
Carbohydrates: 9.14g (3.32%), Sugar: 5.25g (5.84%), Cholesterol: 11.95mg (3.98%), Sodium: 55.73mg (2.42%),
Alcohol: 0.01g (100%), Alcohol %: 0.07% (100%), Protein: 1.04g (2.07%), Manganese: 0.15mg (7.57%), Vitamin B1:
0.06mg (3.92%), Selenium: 2.26µg (3.22%), Vitamin A: 146.74IU (2.93%), Folate: 10.55µg (2.64%), Vitamin B2:
0.04mg (2.35%), Copper: 0.04mg (1.96%), Phosphorus: 17.67mg (1.77%), Iron: 0.31mg (1.74%), Vitamin B3: 0.34mg
(1.71%), Fiber: 0.39g (1.54%), Magnesium: 4.66mg (1.17%), Zinc: 0.18mg (1.17%), Vitamin E: 0.16mg (1.06%)