



Cream Cheese Cookies

 Vegetarian

READY IN



45 min.

SERVINGS



54

CALORIES



90 kcal

DESSERT

Ingredients

- 1 cup butter softened
- 8 ounce cream cheese softened
- 2 cups flour all-purpose
- 2 teaspoons lemon rind grated
- 2 cups sugar
- 1 teaspoon vanilla extract

Equipment

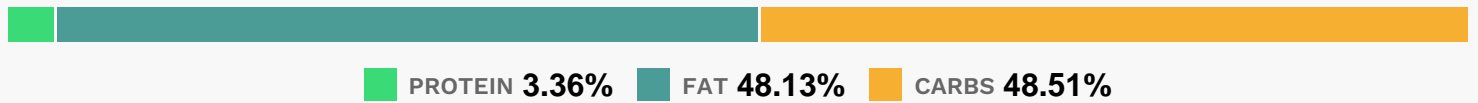
- bowl

- baking sheet
- oven
- microwave

Directions

- Stir together butter and cream cheese in a large bowl until smooth; stir in sugar and remaining ingredients. Drop by teaspoonfuls onto ungreased baking sheets.
- Bake at 350 for 13 to 15 minutes or until light brown.
- Remove to wire racks to cool.
- NOTE: For easier stirring, allow cream cheese to soften at room temperature for 30 minutes, or unwrap and microwave for 15 to 20 seconds at HIGH.
- Cream Cheese–Chocolate Chip Cookies: Omit lemon rind, and add 1 cup semisweet chocolate morsels.
- Bake as directed.

Nutrition Facts



Properties

Glycemic Index:4.11, Glycemic Load:7.79, Inflammation Score:-1, Nutrition Score:1.0139130434912%

Nutrients (% of daily need)

Calories: 90.46kcal (4.52%), Fat: 4.92g (7.57%), Saturated Fat: 3.02g (18.85%), Carbohydrates: 11.17g (3.72%), Net Carbohydrates: 11.03g (4.01%), Sugar: 7.58g (8.42%), Cholesterol: 13.28mg (4.43%), Sodium: 40.4mg (1.76%), Alcohol: 0.03g (100%), Alcohol %: 0.16% (100%), Protein: 0.77g (1.55%), Vitamin A: 161.49IU (3.23%), Selenium: 2.02µg (2.88%), Vitamin B1: 0.04mg (2.5%), Folate: 8.99µg (2.25%), Vitamin B2: 0.04mg (2.09%), Manganese: 0.03mg (1.63%), Vitamin B3: 0.28mg (1.4%), Iron: 0.22mg (1.25%), Phosphorus: 10.52mg (1.05%)