



## Cream Cheese Sugar Cookies

READY IN



100 min.

SERVINGS



60

CALORIES



94 kcal

DESSERT

### Ingredients

- ☐ 2.5 cups flour all-purpose
- ☐ 1 teaspoon double-acting baking powder
- ☐ 0.5 teaspoon baking soda
- ☐ 0.5 teaspoon salt
- ☐ 1.5 cups granulated sugar
- ☐ 8 oz cream cheese softened
- ☐ 0.5 cup butter softened
- ☐ 1 eggs
- ☐ 2 teaspoons vanilla

- ☐ 2.5 cups powdered sugar
- ☐ 0.3 cup butter softened
- ☐ 2 tablespoons milk
- ☐ 0.5 teaspoon vanilla
- ☐ 1 serving purple gel food coloring
- ☐ 1 serving sprinkles

## Equipment




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

## Directions

- ☐ Heat oven to 350°F. In small bowl, mix flour, baking powder, baking soda and salt; set aside.
- ☐ In large bowl, beat granulated sugar, cream cheese and 1/2 cup softened butter with electric mixer on medium speed about 1 minute or until fluffy; scrape side of bowl. Beat in egg just until smooth. Stir in 2 teaspoons vanilla. On low speed, beat flour mixture into sugar mixture until well blended. Cover and refrigerate 15 minutes.
- ☐ Shape dough into 60 (1-inch) balls.
- ☐ Place 2 inches apart on ungreased cookie sheets.
- ☐ Bake 10 to 12 minutes or until edges are set. Cool 2 minutes; remove from cookie sheet to cooling rack. Cool completely, about 15 minutes.
- ☐ Meanwhile, in medium bowl, beat powdered sugar, 1/4 cup softened butter, 2 to 4 tablespoons milk and 1/2 teaspoon vanilla with spoon until smooth and fluffy. If frosting is too stiff to spread, add additional milk, 1 teaspoon at a time. Tint with food color. Using knife, spread slightly less than 1 teaspoon frosting on each cooled cookie; top with sprinkles. Store covered in airtight container at room temperature.

## Nutrition Facts



 **PROTEIN 3.8%**  **FAT 35.65%**  **CARBS 60.55%**

## Properties

Glycemic Index:6.7, Glycemic Load:6.45, Inflammation Score:-1, Nutrition Score:1.1260869567809%

## Nutrients (% of daily need)

Calories: 93.8kcal (4.69%), Fat: 3.76g (5.79%), Saturated Fat: 2.27g (14.19%), Carbohydrates: 14.38g (4.79%), Net Carbohydrates: 14.24g (5.18%), Sugar: 10.24g (11.37%), Cholesterol: 12.71mg (4.24%), Sodium: 67.18mg (2.92%), Alcohol: 0.06g (100%), Alcohol %: 0.31% (100%), Protein: 0.9g (1.81%), Selenium: 2.41µg (3.45%), Vitamin B1: 0.04mg (2.83%), Folate: 10.3µg (2.58%), Vitamin A: 126.44IU (2.53%), Vitamin B2: 0.04mg (2.44%), Manganese: 0.04mg (1.85%), Vitamin B3: 0.31mg (1.57%), Iron: 0.27mg (1.51%), Phosphorus: 13.78mg (1.38%), Calcium: 10.2mg (1.02%)