



Gingerbread Cheesecake Cookie Stacks

READY IN



165 min.

SERVINGS



8

CALORIES



572 kcal

DESSERT

Ingredients

- 16 oz cream cheese
- 14 oz condensed milk sweetened canned (not evaporated)
- 1 teaspoon vanilla
- 17.5 oz betty limited edition gingerbread cookie mix
- 1 serving basic cookie mix for on cookie mix pouch

Equipment

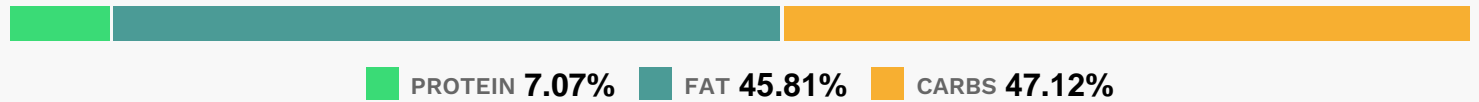
- bowl
- oven

hand mixer

Directions

- In large bowl, beat cream cheese with electric mixer on medium speed until smooth. Beat in condensed milk a little at a time, scraping side of bowl as necessary. Beat in vanilla. Cover and refrigerate at least 2 hours.
- Make cookie dough as directed on pouch. On work surface, roll out dough. Using medium and small star-shaped cutters, cut out 24 medium stars and 8 small stars.
- Bake and cool as directed on pouch.
- Place spoonful of filling on medium star.
- Place another medium star on top, turning slightly so points are staggered between points of star below.
- Add another spoonful filling, followed by third medium star. Top with 1 more spoonful filling and 1 small star.
- Refrigerate or serve immediately.

Nutrition Facts



Properties

Glycemic Index:11, Glycemic Load:17.31, Inflammation Score:-7, Nutrition Score:23.545217438884%

Nutrients (% of daily need)

Calories: 571.77kcal (28.59%), Fat: 31.65g (48.69%), Saturated Fat: 18.23g (113.93%), Carbohydrates: 73.24g (24.41%), Net Carbohydrates: 64.06g (23.29%), Sugar: 34.06g (37.84%), Cholesterol: 74.13mg (24.71%), Sodium: 273.47mg (11.89%), Alcohol: 0.17g (100%), Alcohol %: 0.13% (100%), Protein: 10.99g (21.98%), Manganese: 9.84mg (491.8%), Iron: 12.38mg (68.78%), Calcium: 618.89mg (61.89%), Fiber: 9.18g (36.73%), Phosphorus: 259.39mg (25.94%), Selenium: 17.99µg (25.69%), Magnesium: 102.4mg (25.6%), Vitamin B2: 0.42mg (24.84%), Vitamin A: 1055.79IU (21.12%), Potassium: 670.85mg (19.17%), Vitamin C: 15.8mg (19.15%), Vitamin K: 19.1µg (18.19%), Copper: 0.32mg (15.91%), Vitamin B6: 0.31mg (15.26%), Zinc: 2.22mg (14.8%), Vitamin E: 1.76mg (11.76%), Vitamin B1: 0.14mg (9.27%), Vitamin B3: 1.55mg (7.75%), Vitamin B5: 0.7mg (6.95%), Folate: 25.44µg (6.36%), Vitamin B12: 0.34µg (5.72%)