



Gingerbread Cheesecake Cookie Stacks

READY IN



165 min.

SERVINGS



8

CALORIES



633 kcal

DESSERT

Ingredients

- ☐ 8 servings basic cookie mix for on cookie mix pouch
- ☐ 1 pouch basic cookie mix
- ☐ 16 oz cream cheese
- ☐ 14 oz condensed milk sweetened canned (not evaporated)
- ☐ 1 teaspoon vanilla

Equipment

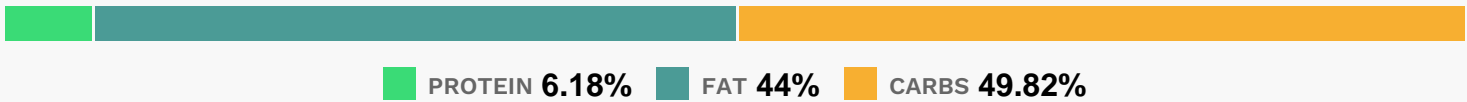
- ☐ bowl
- ☐ oven

☐ 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:-5, Nutrition Score:6.7291303484336%

Nutrients (% of daily need)

Calories: 633.19kcal (31.66%), Fat: 30.67g (47.18%), Saturated Fat: 15.12g (94.47%), Carbohydrates: 78.12g (26.04%), Net Carbohydrates: 76.52g (27.82%), Sugar: 58.86g (65.4%), Cholesterol: 74.13mg (24.71%), Sodium: 307.24mg (13.36%), Alcohol: 0.17g (100%), Alcohol %: 0.13% (100%), Protein: 9.69g (19.38%), Vitamin B2: 0.35mg (20.88%), Calcium: 195.95mg (19.6%), Phosphorus: 186.22mg (18.62%), Vitamin A: 893.93IU (17.88%), Selenium: 12.22µg (17.46%), Potassium: 287.99mg (8.23%), Vitamin B5: 0.7mg (6.95%), Fiber: 1.6g (6.4%), Vitamin B12: 0.34µg (5.72%), Vitamin B1: 0.08mg (5.03%), Zinc: 0.75mg (5%), Magnesium: 18.06mg (4.52%), Vitamin E: 0.57mg (3.78%), Vitamin B6: 0.06mg (2.86%), Folate: 10.56µg (2.64%), Iron: 0.38mg (2.13%), Vitamin B3: 0.4mg (2.01%), Vitamin C: 1.29mg (1.56%), Vitamin K: 1.49µg (1.42%)