



Italian Cheese Cookies

 Vegetarian

READY IN



45 min.

SERVINGS



48

CALORIES



170 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon baking soda
- ☐ 0.5 cup butter softened
- ☐ 1 cup butter softened
- ☐ 4 cups flour all-purpose
- ☐ 48 servings food coloring red
- ☐ 2 cups powdered sugar
- ☐ 15 oz ricotta cheese
- ☐ 1 teaspoon salt

- ☐ 2 cups sugar
- ☐ 0.7 cup condensed milk sweetened
- ☐ 1 teaspoon vanilla extract

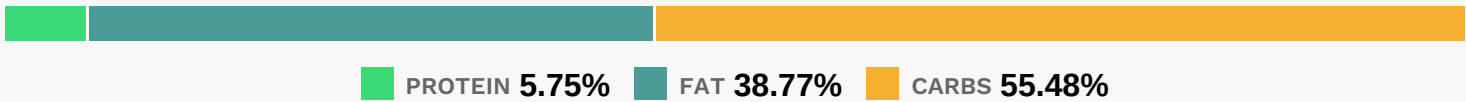
Equipment

- ☐ baking sheet
- ☐ oven
- ☐ hand mixer

Directions

- ☐ Use an electric mixer on medium speed to blend sugar, butter, vanilla, salt and ricotta cheese. Gradually stir in flour; mix in baking soda. Drop by teaspoonfuls onto ungreased baking sheets.
- ☐ Bake at 350 degrees for 10 to 13 minutes. Cool on wire racks. To prepare Sweet Vanilla Icing: mix all icing ingredients with an electric mixer on low speed.
- ☐ Spread Sweet Vanilla Icing over cookies.

Nutrition Facts



Properties

Glycemic Index:6.94, Glycemic Load:13.05, Inflammation Score:-2, Nutrition Score:2.4521739087675%

Nutrients (% of daily need)

Calories: 169.61kcal (8.48%), Fat: 7.4g (11.39%), Saturated Fat: 4.63g (28.94%), Carbohydrates: 23.84g (7.95%), Net Carbohydrates: 23.55g (8.57%), Sugar: 15.59g (17.32%), Cholesterol: 21.21mg (7.07%), Sodium: 130.1mg (5.66%), Alcohol: 0.03g (100%), Alcohol %: 0.08% (100%), Protein: 2.47g (4.94%), Selenium: 5.6µg (7.99%), Vitamin B1: 0.09mg (5.81%), Vitamin B2: 0.09mg (5.38%), Folate: 20.81µg (5.2%), Vitamin A: 228.04IU (4.56%), Phosphorus: 37.71mg (3.77%), Manganese: 0.07mg (3.63%), Calcium: 33.85mg (3.38%), Vitamin B3: 0.64mg (3.18%), Iron: 0.53mg (2.97%), Zinc: 0.22mg (1.49%), Vitamin E: 0.19mg (1.25%), Magnesium: 4.52mg (1.13%), Fiber: 0.28g (1.13%), Potassium: 38.32mg (1.09%), Vitamin B5: 0.1mg (1.04%), Vitamin B12: 0.06µg (1.01%)