



JELL-O Cookie Gems

 Popular

READY IN



61 min.

SERVINGS



30

CALORIES



141 kcal

DESSERT

Ingredients

- 0.5 tsp baking soda
- 0.8 cup butter softened
- 8 oz philadelphia cream cheese softened
- 2.3 cups flour
- 1 cup granulated sugar
- 2 Tbsp powdered sugar
- 3 oz jell-o raspberry flavor gelatin
- 2 tsp vanilla

Equipment

- bowl
- baking sheet
- oven
- blender

Directions

- Beat first 4 ingredients in large bowl with mixer until blended.
- Mix flour, dry gelatin mix and baking soda; gradually add to cream cheese mixture, mixing well after each addition. Refrigerate 30 min.
- Heat oven to 375F.
- Roll dough into 60 (1-inch) balls.
- Place, 2 inches apart, on baking sheets sprayed with cooking spray.
- Bake 9 to 11 min. or until edges are lightly browned. Cool on baking sheets 2 min.
- Remove to wire racks; cool completely.
- Sprinkle with powdered sugar just before serving.

Nutrition Facts



Properties

Glycemic Index:7.4, Glycemic Load:9.94, Inflammation Score:-2, Nutrition Score:1.9182608775471%

Nutrients (% of daily need)

Calories: 140.62kcal (7.03%), Fat: 7.32g (11.26%), Saturated Fat: 4.46g (27.87%), Carbohydrates: 17.35g (5.78%), Net Carbohydrates: 17.09g (6.22%), Sugar: 9.96g (11.07%), Cholesterol: 19.84mg (6.61%), Sodium: 94.71mg (4.12%), Alcohol: 0.1g (100%), Alcohol %: 0.37% (100%), Protein: 1.7g (3.41%), Selenium: 4.12µg (5.88%), Vitamin B1: 0.08mg (5.05%), Vitamin A: 243.35IU (4.87%), Folate: 18.09µg (4.52%), Vitamin B2: 0.07mg (4.03%), Manganese: 0.07mg (3.3%), Vitamin B3: 0.56mg (2.82%), Iron: 0.45mg (2.51%), Phosphorus: 23.59mg (2.36%), Vitamin E: 0.2mg (1.35%), Calcium: 10.29mg (1.03%), Fiber: 0.25g (1.01%)