



## PHILADELPHIA® Snowmen Cookies

READY IN



41 min.

SERVINGS



41

CALORIES



83 kcal

DESSERT

### Ingredients

- 0.5 tsp baking soda
- 0.8 cup butter (1-)
- 8 oz philadelphia cream cheese softened
- 2 cups flour
- 1 cup powdered sugar
- 0.5 tsp vanilla

### Equipment

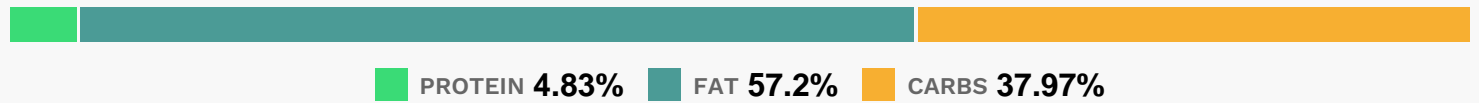
- baking sheet

- oven
- wire rack
- hand mixer

## Directions

- Preheat oven to 325F. Beat cream cheese, sugar, butter and vanilla with electric mixer on medium speed until well blended.
- Add flour and baking soda; mix well.
- Shape dough into equal number of 1/2-inch and 1-inch diameter balls. (You should have about 44 of each size ball.) Using 1 small and 1 large ball for each snowman, place balls, slightly overlapping, on ungreased baking sheet. Flatten to 1/4-inch thickness with bottom of glass dipped in additional flour. Repeat with remaining dough.
- Bake 19 to 21 minutes or until lightly browned. Cool on wire rack.
- Sprinkle each snowman with sifted powdered sugar, if desired.

## Nutrition Facts



## Properties

Glycemic Index:2.49, Glycemic Load:3.45, Inflammation Score:-2, Nutrition Score:1.2947826208142%

## Nutrients (% of daily need)

Calories: 82.94kcal (4.15%), Fat: 5.31g (8.16%), Saturated Fat: 1.82g (11.38%), Carbohydrates: 7.92g (2.64%), Net Carbohydrates: 7.76g (2.82%), Sugar: 3.09g (3.44%), Cholesterol: 5.59mg (1.86%), Sodium: 72.06mg (3.13%), Alcohol: 0.02g (100%), Alcohol %: 0.12% (100%), Protein: 1.01g (2.01%), Vitamin A: 222.82IU (4.46%), Selenium: 2.56µg (3.66%), Vitamin B1: 0.05mg (3.3%), Folate: 11.7µg (2.92%), Vitamin B2: 0.05mg (2.65%), Manganese: 0.04mg (2.12%), Vitamin B3: 0.37mg (1.83%), Iron: 0.29mg (1.62%), Phosphorus: 13.46mg (1.35%), Vitamin E: 0.18mg (1.2%)