



## Pinwheel Sugar Cookies

 Vegetarian

READY IN



62 min.

SERVINGS



36

CALORIES



123 kcal

DESSERT

### Ingredients

- 0.5 tsp baking soda
- 0.8 cup butter softened
- 2 Tbsp butter melted
- 8 oz philadelphia cream cheese softened
- 2.3 cups flour
- 1 cup granulated sugar
- 0.5 cup colored sugar
- 2 tsp vanilla

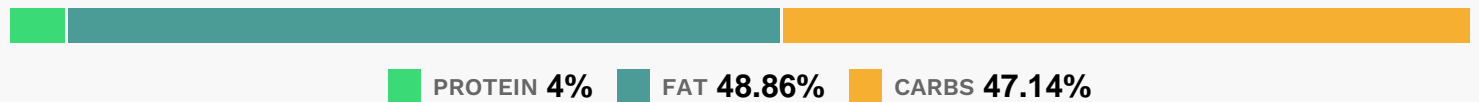
## Equipment

- bowl
- baking sheet
- oven
- blender
- plastic wrap

## Directions

- Beat first 4 ingredients in large bowl with mixer until blended.
- Add flour and baking soda; mix well. Refrigerate 30 min.
- Heat oven to 375F.
- Roll half the dough into 12x9-inch rectangle on lightly floured surface.
- Brush dough with half the butter; sprinkle with 2 Tbsp. colored sugar. Starting from one short side, roll up dough tightly to form log. Repeat with remaining dough.
- Roll logs in remaining colored sugar until evenly coated; wrap individually in plastic wrap. Refrigerate 1 hour.
- Cut dough into 1/4-inch thick slices.
- Place, 2 inches apart, on baking sheets sprayed with cooking spray.
- Bake 9 to 11 min. or until lightly browned.

## Nutrition Facts



## Properties

Glycemic Index:9.51, Glycemic Load:10.23, Inflammation Score:-2, Nutrition Score:1.5952173730601%

## Nutrients (% of daily need)

Calories: 122.81kcal (6.14%), Fat: 6.75g (10.38%), Saturated Fat: 4.12g (25.76%), Carbohydrates: 14.64g (4.88%), Net Carbohydrates: 14.43g (5.25%), Sugar: 8.61g (9.56%), Cholesterol: 18.23mg (6.08%), Sodium: 73mg (3.17%), Alcohol: 0.08g (100%), Alcohol %: 0.36% (100%), Protein: 1.24g (2.48%), Selenium: 3.3µg (4.71%), Vitamin A: 222.5IU (4.45%),

Vitamin B1: 0.06mg (4.21%), Folate: 15.03µg (3.76%), Vitamin B2: 0.06mg (3.34%), Manganese: 0.05mg (2.74%),  
Vitamin B3: 0.47mg (2.35%), Iron: 0.38mg (2.08%), Phosphorus: 16.52mg (1.65%), Vitamin E: 0.19mg (1.25%)