



Poinsettia Blossoms

READY IN



210 min.

SERVINGS



36

CALORIES



87 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 0.8 cup butter softened
- ☐ 0.5 cup sugar
- ☐ 1 teaspoon vanilla
- ☐ 30 drops food coloring red
- ☐ 1 eggs
- ☐ 3 ounces cream cheese softened
- ☐ 2 cups flour all-purpose
- ☐ 1 serving sugar red
- ☐ 36 m&m candies yellow

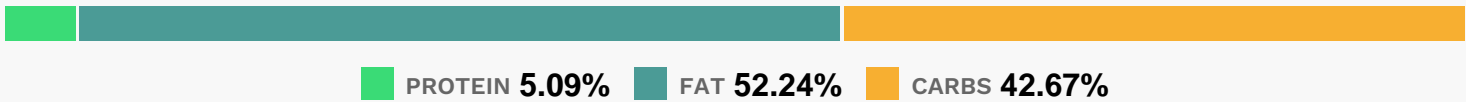
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ knife
- ☐ wire rack
- ☐ hand mixer

Directions

- ☐ Beat butter, sugar, vanilla, food color, egg and cream cheese in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour. Cover and refrigerate about 2 hours or until firm.
- ☐ Shape dough into 1 1/4-inch balls; roll in red sugar. Cover and refrigerate 1 hour.
- ☐ Heat oven to 375°F.
- ☐ Place balls about 2 inches apart on ungreased cookie sheet. Make 6 cuts with sharp knife in top of each ball about three-fourths of the way through to make 6 wedges.
- ☐ Spread wedges apart very slightly to form flower petals (cookies will separate and flatten as they bake).
- ☐ Bake 10 to 12 minutes or until set and edges begin to brown. Immediately press 1 candy in center of each cookie. Carefully remove from cookie sheet to wire rack.

Nutrition Facts



Properties

Glycemic Index:6.73, Glycemic Load:6.04, Inflammation Score:-2, Nutrition Score:1.416086954753%

Nutrients (% of daily need)

Calories: 86.61kcal (4.33%), Fat: 5.05g (7.77%), Saturated Fat: 1.46g (9.13%), Carbohydrates: 9.28g (3.09%), Net Carbohydrates: 9.06g (3.3%), Sugar: 3.86g (4.28%), Cholesterol: 7.08mg (2.36%), Sodium: 54.61mg (2.37%), Alcohol: 0.04g (100%), Alcohol %: 0.25% (100%), Protein: 1.11g (2.21%), Selenium: 2.95µg (4.22%), Vitamin A:

209.73IU (4.19%), Vitamin B1: 0.06mg (3.74%), Folate: 13.54µg (3.39%), Vitamin B2: 0.05mg (2.81%), Manganese: 0.05mg (2.42%), Vitamin B3: 0.41mg (2.07%), Iron: 0.36mg (2%), Phosphorus: 13.54mg (1.35%), Vitamin E: 0.18mg (1.23%)