



Poinsettia Cookies

READY IN



38 min.

SERVINGS



30

CALORIES



130 kcal

DESSERT

Ingredients

- 1 tablespoon double-acting baking powder
- 0.8 cup butter softened
- 8 ounces cream cheese softened
- 1 eggs separated
- 2 cups flour all-purpose
- 30 m &m candies green
- 1 cup sugar red

Equipment

- baking sheet
- baking paper
- oven
- knife
- plastic wrap
- spatula
- popsicle sticks

Directions

- Watch how to make this recipe.
- Special equipment: Parchment paper 30 wooden Popsicle sticks
- With a paddle attachment beat butter, cream cheese and egg yolk until smooth, reserving the white for later. Stir in flour and baking powder.
- Mix until stiff dough forms. Cover with plastic wrap and refrigerate for 1 hour. Lightly beat egg white and set aside.
- Preheat oven to 350 degrees F.
- On lightly floured surface, roll dough, 1/2 at a time, into a 15 by 9-inch rectangle. With sharp knife, cut dough into 3-inch squares.
- Place 3 inches apart on ungreased, parchment-lined cookie sheets.
- Brush with egg white. Lightly press about 1 1/2 inches of wooden stick into bottom center of each dough square. With sharp knife, cut the dough diagonally from each corner to within 1/2-inch of center of each square.
- Sprinkle about 1 teaspoon red sugar over each square. Fold alternate corners of the square to the center to form pinwheel, overlapping the dough at the center pushing down gently to seal in center. Press one M & M in center of each pinwheel.
- Bake for 9 to 12 minutes or until set. Using spatula, immediately remove from cookie sheets.

Nutrition Facts



PROTEIN 4.85% **FAT 52.18%** **CARBS 42.97%**

Properties

Glycemic Index:10.47, Glycemic Load:9.47, Inflammation Score:-2, Nutrition Score:2.0295652317126%

Nutrients (% of daily need)

Calories: 130.48kcal (6.52%), Fat: 7.68g (11.81%), Saturated Fat: 4.65g (29.05%), Carbohydrates: 14.23g (4.74%), Net Carbohydrates: 13.97g (5.08%), Sugar: 7.59g (8.44%), Cholesterol: 25.44mg (8.48%), Sodium: 105.62mg (4.59%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.61g (3.21%), Selenium: 4.02µg (5.75%), Vitamin A: 253.51IU (5.07%), Vitamin B1: 0.07mg (4.54%), Folate: 16.79µg (4.2%), Vitamin B2: 0.07mg (4.03%), Calcium: 35.5mg (3.55%), Phosphorus: 30.12mg (3.01%), Manganese: 0.06mg (2.92%), Iron: 0.48mg (2.67%), Vitamin B3: 0.5mg (2.51%), Vitamin E: 0.22mg (1.45%), Vitamin B5: 0.11mg (1.08%), Fiber: 0.25g (1.01%)