



Red Velvet Pinwheel Cookies

READY IN



155 min.

SERVINGS



28

CALORIES



98 kcal

DESSERT

Ingredients

- 17.5 oz sugar cookie mix
- 0.3 cup butter softened
- 3 oz cream cheese softened
- 1 eggs
- 2 tablespoons cocoa powder unsweetened
- 0.5 teaspoon purple gel food coloring red

Equipment

- bowl

- baking sheet
- oven
- wire rack

Directions

- In large bowl, stir cookie mix, butter, cream cheese and egg with spoon until dough forms. Divide dough in half.
- Add cocoa and food color to 1 half; mix until well blended and uniform in color.
- Place red dough between 2 (17x12-inch) sheets of waxed paper; roll out to 12x7-inch rectangle. Repeat with plain dough; remove top sheet of waxed paper from both doughs. Invert plain dough onto red dough. Gently press out layered dough and trim edges.
- Remove top sheet of waxed paper from plain dough. Starting with short side, roll up dough in bottom sheet of waxed paper. Wrap tightly; freeze 2 hours or until very firm.
- Heat oven to 350°F. Unwrap dough; cut into 1/4-inch slices. On ungreased cookie sheet, place slices 2 inches apart.
- Bake 12 to 15 minutes or until set. Cool 2 minutes; remove from cookie sheet to cooling rack.

Nutrition Facts



PROTEIN 4.48% **FAT 34.94%** **CARBS 60.58%**

Properties

Glycemic Index:0.96, Glycemic Load:0.05, Inflammation Score:-1, Nutrition Score:0.6413043462064%

Flavonoids

Catechin: 0.23mg, Catechin: 0.23mg, Catechin: 0.23mg, Catechin: 0.23mg Epicatechin: 0.7mg, Epicatechin: 0.7mg, Epicatechin: 0.7mg, Epicatechin: 0.7mg Quercetin: 0.04mg, Quercetin: 0.04mg, Quercetin: 0.04mg, Quercetin: 0.04mg

Nutrients (% of daily need)

Calories: 97.88kcal (4.89%), Fat: 3.83g (5.89%), Saturated Fat: 1.03g (6.44%), Carbohydrates: 14.95g (4.98%), Net Carbohydrates: 14.82g (5.39%), Sugar: 8.35g (9.28%), Cholesterol: 8.91mg (2.97%), Sodium: 81.58mg (3.55%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 1.11g (2.21%), Vitamin A: 121.78IU (2.44%), Vitamin B2: 0.02mg (1.28%), Selenium: 0.79µg (1.14%)