



## Red Velvet Rich and Creamy Cookies

 Popular

READY IN



70 min.

SERVINGS



36

CALORIES



130 kcal

DESSERT

### Ingredients

- 17.5 oz sugar cookie mix
- 0.3 cup cocoa powder unsweetened
- 0.3 cup butter softened
- 0.3 cup cream sour
- 1 tablespoon food coloring red
- 1 eggs
- 16 oz cream cheese frosting
- 0.3 cup nuts chopped

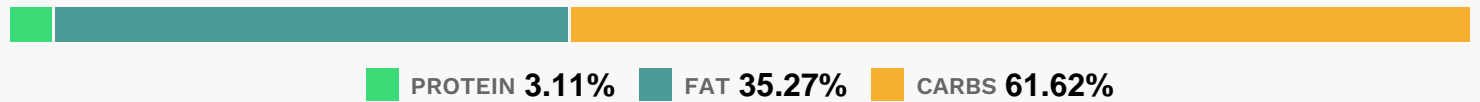
## Equipment

- bowl
- baking sheet
- oven
- wire rack

## Directions

- Heat oven to 375°F. In large bowl, stir cookie mix, cocoa, butter, sour cream, food color and egg until soft dough forms.
- Roll dough into 1-inch balls; place 2 inches apart on ungreased cookie sheet.
- Bake 8 to 9 minutes or until set. Cool 2 minutes; remove from cookie sheet to wire rack. Cool completely, about 15 minutes.
- Frost cooled cookies with frosting.
- Sprinkle with nuts. Store tightly covered at room temperature.

## Nutrition Facts



## Properties

Glycemic Index:0.82, Glycemic Load:0.05, Inflammation Score:-1, Nutrition Score:0.887826088411%

## Flavonoids

Catechin: 0.52mg, Catechin: 0.52mg, Catechin: 0.52mg, Catechin: 0.52mg Epicatechin: 1.56mg, Epicatechin: 1.56mg, Epicatechin: 1.56mg, Epicatechin: 1.56mg Quercetin: 0.08mg, Quercetin: 0.08mg, Quercetin: 0.08mg, Quercetin: 0.08mg

## Nutrients (% of daily need)

Calories: 130.43kcal (6.52%), Fat: 5.24g (8.07%), Saturated Fat: 1.17g (7.3%), Carbohydrates: 20.61g (6.87%), Net Carbohydrates: 20.22g (7.35%), Sugar: 14.47g (16.08%), Cholesterol: 5.49mg (1.83%), Sodium: 80.82mg (3.51%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.04g (2.08%), Manganese: 0.05mg (2.6%), Copper: 0.05mg (2.33%), Magnesium: 6.83mg (1.71%), Fiber: 0.38g (1.54%), Phosphorus: 14.57mg (1.46%), Vitamin A: 73.09IU (1.46%), Iron: 0.24mg (1.33%), Vitamin B2: 0.02mg (1.07%)