



Rosemary Blue Cheese Ice Box Cookies

 Vegetarian

READY IN



58 min.

SERVINGS



48

CALORIES



133 kcal

DESSERT

Ingredients

- ☐ 12 ounces cheese blue softened
- ☐ 1 cup butter softened
- ☐ 1 cup cornstarch
- ☐ 1 cup cranberries dried finely chopped
- ☐ 2.5 cups flour all-purpose
- ☐ 1.5 tablespoons rosemary leaves fresh
- ☐ 0.5 cup granulated sugar
- ☐ 0.5 tablespoon natural sanding sugar white coarse

- ☐ 1.5 cups nuts chopped pecans or walnuts
- ☐ 0.5 teaspoon salt

Equipment

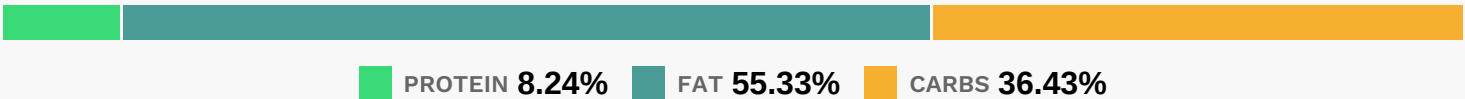
- ☐ bowl
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ whisk
- ☐ wire rack
- ☐ plastic wrap
- ☐ hand mixer

Directions

- ☐ Whisk together flour, cornstarch and salt in a bowl; set aside. Cream together Blue cheese and butter with an electric mixer.
- ☐ Add sugar and beat until light and fluffy. Slowly add flour mixture to butter and cheese mixture; beat to combine.
- ☐ Add cranberries and mix on low just until evenly dispersed.
- ☐ Divide the dough into two pieces and use parchment paper or plastic wrap to form the dough into two 1 1/2-inch diameter round or square logs. Set out two fresh pieces of plastic wrap and sprinkle the chopped nuts evenly over both.
- ☐ Roll the logs of dough in nuts until covered. Tightly wrap and seal the logs; refrigerate until firm (at least 2 hours).
- ☐ Preheat oven to 325 degrees F. Working with one log at a time, unwrap and slice logs into 1/4-inch discs.
- ☐ Place 1 inch apart on parchment-lined baking sheets. Gently press about 3 small rosemary leaves on each cookie.
- ☐ Sprinkle each cookie with sanding sugar.
- ☐ Bake on a middle rack until bottoms begin to brown and tops just begin to turn from pale to golden; 12 to 18 minutes. Cool on sheets 1 to 2 minutes before removing cookies to a cooling

rack to cool completely. Store cookies in an airtight container for up to 1 week.

Nutrition Facts



Properties

Glycemic Index:5.04, Glycemic Load:5.15, Inflammation Score:-2, Nutrition Score:2.8030434665473%

Flavonoids

Cyanidin: 0.11mg, Cyanidin: 0.11mg, Cyanidin: 0.11mg, Cyanidin: 0.11mg Naringenin: 0.02mg, Naringenin: 0.02mg, Naringenin: 0.02mg, Naringenin: 0.02mg Myricetin: 0.06mg, Myricetin: 0.06mg, Myricetin: 0.06mg, Myricetin: 0.06mg Quercetin: 0.11mg, Quercetin: 0.11mg, Quercetin: 0.11mg, Quercetin: 0.11mg

Nutrients (% of daily need)

Calories: 133.01kcal (6.65%), Fat: 8.36g (12.86%), Saturated Fat: 3.99g (24.97%), Carbohydrates: 12.38g (4.13%), Net Carbohydrates: 11.79g (4.29%), Sugar: 4.19g (4.66%), Cholesterol: 15.48mg (5.16%), Sodium: 136.74mg (5.95%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 2.8g (5.6%), Manganese: 0.18mg (8.94%), Selenium: 3.56µg (5.09%), Phosphorus: 48.83mg (4.88%), Folate: 18.26µg (4.56%), Vitamin B1: 0.07mg (4.41%), Calcium: 43.63mg (4.36%), Vitamin B2: 0.07mg (3.97%), Copper: 0.07mg (3.68%), Vitamin A: 174.82IU (3.5%), Vitamin B3: 0.51mg (2.57%), Iron: 0.46mg (2.55%), Zinc: 0.36mg (2.38%), Fiber: 0.59g (2.35%), Magnesium: 9.17mg (2.29%), Vitamin B5: 0.18mg (1.83%), Vitamin B6: 0.04mg (1.78%), Vitamin B12: 0.09µg (1.58%), Vitamin E: 0.21mg (1.4%), Potassium: 44.19mg (1.26%)