



S'More Sandwich Cookies

READY IN



107 min.

SERVINGS



47

CALORIES



83 kcal

DESSERT

Ingredients

- 0.5 tsp baking soda
- 0.8 cup butter softened (1-)
- 8 oz philadelphia cream cheese softened
- 2 cups flour
- 0.3 cup marshmallow crème jet-puffed
- 1 cup powdered sugar
- 2 oz baker's semi-sweet chocolate melted
- 4 tsp colored sugar
- 0.5 tsp vanilla

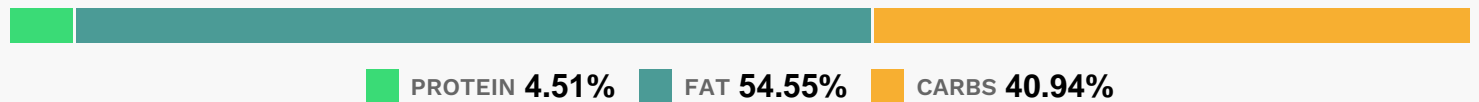
Equipment

- baking sheet
- oven
- hand mixer
- cookie cutter

Directions

- Preheat oven to 325F. Beat cream cheese, powdered sugar, butter and vanilla with electric mixer on medium speed until well blended.
- Add flour and baking soda; mix well. Cover. Refrigerate 1 hour.
- Roll dough to 1/8-inch thickness on lightly floured surface.
- Cut into 66 cookies, using 2-inch festive cookie cutters.
- Sprinkle half of the cookies with colored sugar.
- Place all cookies, 2 inches apart, on ungreased baking sheets.
- Bake 12 min. or until lightly browned. Cool on baking sheets 1 min.
- Remove to wire racks; cool completely.
- Spread bottom side of each of the plain cookies with about 1 tsp. marshmallow creme; cover with remaining sugar cookies, bottom-sides down, to form sandwiches.
- Drizzle with melted chocolate.

Nutrition Facts



Properties

Glycemic Index:4.73, Glycemic Load:3.26, Inflammation Score:-1, Nutrition Score:1.283043479142%

Nutrients (% of daily need)

Calories: 83.42kcal (4.17%), Fat: 5.11g (7.87%), Saturated Fat: 3.11g (19.44%), Carbohydrates: 8.64g (2.88%), Net Carbohydrates: 8.4g (3.05%), Sugar: 4.05g (4.5%), Cholesterol: 12.73mg (4.24%), Sodium: 52.12mg (2.27%), Alcohol: 0.02g (100%), Alcohol %: 0.1% (100%), Protein: 0.95g (1.9%), Selenium: 2.37µg (3.39%), Vitamin A: 155.93IU (3.12%),

Vitamin B1: 0.04mg (2.9%), Manganese: 0.05mg (2.65%), Folate: 10.28µg (2.57%), Vitamin B2: 0.04mg (2.34%), Iron: 0.33mg (1.84%), Vitamin B3: 0.33mg (1.65%), Phosphorus: 14.92mg (1.49%), Copper: 0.02mg (1.19%)