



Strawberry Cream Cheese Cookie Tarts

 Popular

READY IN



80 min.

SERVINGS



32

CALORIES



123 kcal

DESSERT

Ingredients

- ☐ 17.5 oz sugar cookie mix
- ☐ 1 serving eggs for on cookie pouch
- ☐ 8 oz strawberry jam
- ☐ 1 cup powdered sugar
- ☐ 2 tablespoons milk
- ☐ 6.4 oz chocolate icing
- ☐ 1 serving sprinkles

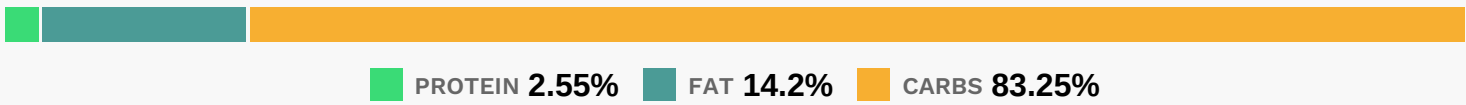
Equipment

- ☐ frying pan
- ☐ oven
- ☐ hand mixer
- ☐ muffin liners

Directions

- ☐ Make cookie dough as directed on package.
- ☐ Roll dough into 32 (1-inch balls); place in greased muffin cups. Press each ball in bottom and up side of muffin cup.
- ☐ Bake at 350°F for 12 to 15 minutes or until edges just begin to brown. Cool 20 minutes.
- ☐ Remove from pan; cool completely.
- ☐ Mix cream cheese, milk and powdered sugar with electric mixer on medium speed until smooth. Fill each cookie cup with rounded teaspoonful of filling. Top each cookie with decorating icing and sprinkles. Store in refrigerator.

Nutrition Facts



Properties

Glycemic Index:4.25, Glycemic Load:4.32, Inflammation Score:1, Nutrition Score:0.51869564859763%

Nutrients (% of daily need)

Calories: 122.76kcal (6.14%), Fat: 1.94g (2.98%), Saturated Fat: 0.24g (1.53%), Carbohydrates: 25.55g (8.52%), Net Carbohydrates: 25.47g (9.26%), Sugar: 18.21g (20.23%), Cholesterol: 5.23mg (1.74%), Sodium: 59.38mg (2.58%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.78g (1.57%), Vitamin B2: 0.04mg (2.12%), Folate: 4.36µg (1.09%)