



## Strawberry Wedding Bell Cookies

 Vegetarian

READY IN



40 min.

SERVINGS



36

CALORIES



98 kcal

DESSERT

### Ingredients

- 1 cup butter softened
- 3 ounces cream cheese softened
- 0.3 cup sugar
- 1 teaspoon vanilla extract
- 2 cups flour all-purpose
- 0.3 teaspoon salt
- 0.5 cup strawberry jam
- 1 serving powdered sugar

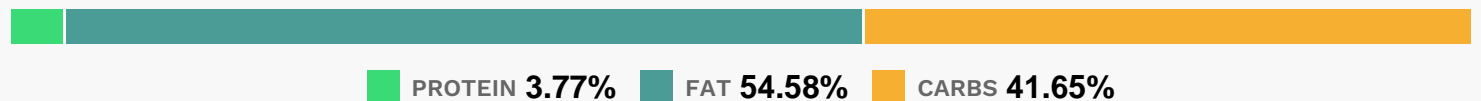
## Equipment

- bowl
- baking sheet
- oven
- cookie cutter

## Directions

- In a large bowl, cream butter, cream cheese and sugar until light and fluffy. Beat in vanilla.
- Combine flour and salt; gradually add to the creamed mixture and mix well. Divide dough into fourths. Cover and refrigerate until easy to handle, about 2 hours.
- Preheat oven to 375&deg; On a lightly floured surface, roll out each piece of dough to 1/8-in. thickness.
- Cut with floured 2-in. round cookie cutters.
- Place 1 in. apart on ungreased baking sheets. Spoon 1/2 teaspoon jam in the center and spread to within 1/4 in. of edge.
- Shape into a bell by folding edges of dough to meet over filling.
- Bake until lightly browned, 8–10 minutes.
- Remove to wire racks to cool. Dust with confectioners' sugar.

## Nutrition Facts



## Properties

Glycemic Index:7.7, Glycemic Load:6.6, Inflammation Score:-2, Nutrition Score:1.4030434813188%

## Nutrients (% of daily need)

Calories: 98.42kcal (4.92%), Fat: 6g (9.23%), Saturated Fat: 3.73g (23.31%), Carbohydrates: 10.31g (3.44%), Net Carbohydrates: 10.07g (3.66%), Sugar: 4.02g (4.47%), Cholesterol: 15.94mg (5.31%), Sodium: 65.79mg (2.86%), Alcohol: 0.04g (100%), Alcohol %: 0.22% (100%), Protein: 0.93g (1.87%), Selenium: 2.72µg (3.89%), Vitamin A: 189.3IU (3.79%), Vitamin B1: 0.06mg (3.74%), Folate: 13.63µg (3.41%), Vitamin B2: 0.05mg (2.7%), Manganese: 0.05mg (2.49%), Vitamin B3: 0.42mg (2.08%), Iron: 0.35mg (1.95%), Phosphorus: 12.45mg (1.24%), Vitamin E:

0.18mg (1.18%)