



## Sugar Cookie Cutouts

 Vegetarian

READY IN



62 min.

SERVINGS



21

CALORIES



215 kcal

DESSERT

### Ingredients

- 0.5 tsp baking soda
- 0.8 cup butter softened (1-)
- 8 oz philadelphia cream cheese softened
- 2.3 cups flour
- 4 rolls candies hard crushed ring-shaped
- 1 cup sugar
- 2 tsp vanilla

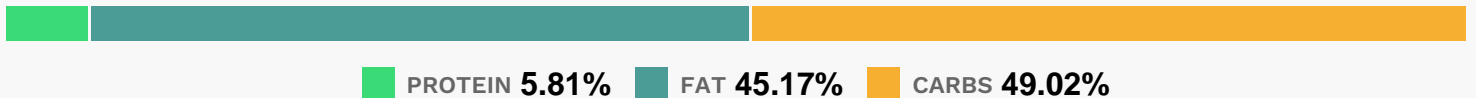
### Equipment

- bowl
- baking sheet
- oven
- hand mixer
- cookie cutter

## Directions

- Preheat oven to 350F. Beat cream cheese, butter, sugar and vanilla in large bowl with electric mixer on medium speed until well blended.
- Add flour and baking soda; mix well. Cover. Refrigerate 30 min.
- Roll dough to 1/8-inch thickness on lightly floured surface.
- Cut into assorted shapes, using 3-inch cookie cutters.
- Place on greased baking sheets.
- Bake 10 to 12 min. or until edges begin to brown.
- Transfer to wire racks; immediately press about 1/2 tsp. of the crushed candies into top of each hot cookie. Cool completely.

## Nutrition Facts



## Properties

Glycemic Index:14.05, Glycemic Load:18.58, Inflammation Score:-3, Nutrition Score:3.2060869387958%

## Nutrients (% of daily need)

Calories: 215.49kcal (10.77%), Fat: 10.87g (16.72%), Saturated Fat: 6.37g (39.81%), Carbohydrates: 26.55g (8.85%), Net Carbohydrates: 25.99g (9.45%), Sugar: 10.83g (12.03%), Cholesterol: 28.34mg (9.45%), Sodium: 172.12mg (7.48%), Alcohol: 0.14g (100%), Alcohol %: 0.31% (100%), Protein: 3.14g (6.29%), Iron: 2.67mg (14.83%), Selenium: 5.61µg (8.01%), Vitamin B1: 0.11mg (7.2%), Vitamin A: 347.64IU (6.95%), Folate: 25.72µg (6.43%), Vitamin B2: 0.1mg (5.64%), Manganese: 0.09mg (4.69%), Vitamin B3: 0.81mg (4.03%), Phosphorus: 27.99mg (2.8%), Fiber: 0.56g (2.26%), Vitamin E: 0.29mg (1.93%), Calcium: 15.79mg (1.58%), Vitamin B5: 0.13mg (1.29%), Copper: 0.02mg (1.11%), Zinc: 0.16mg (1.04%), Magnesium: 4.13mg (1.03%)