



WHATSheATE



Almond Thumbprint Cookies

READY IN



300 min.

SERVINGS



24

CALORIES



97 kcal

DESSERT

Ingredients

- ☐ 0.3 teaspoon almond extract
- ☐ 0.8 cup blanched almonds and cooled toasted sliced
- ☐ 1 large eggs lightly beaten
- ☐ 2 tablespoons strawberries such as raspberry, strawberry, or apricot
- ☐ 0.7 cup matzo meal
- ☐ 0.3 teaspoon salt
- ☐ 0.7 cup sugar
- ☐ 0.5 cup butter unsalted cooled melted
- ☐ 0.5 teaspoon vanilla extract

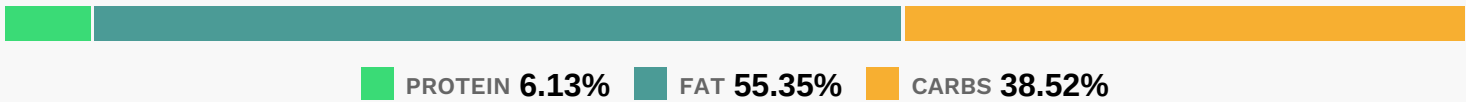
Equipment

- ☐ food processor
- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ wooden spoon

Directions

- ☐ Pulse almonds, sugar, matzo cake meal, and salt in a food processor until finely ground. (Be careful not to grind to a paste.)
- ☐ Transfer to a bowl and stir in butter, egg, and extracts until combined well. Chill dough, covered, until firm, about 30 minutes.
- ☐ While dough chills, put oven rack in middle position and preheat oven to 350°F.
- ☐ Drop level tablespoons of dough 1 inch apart onto 2 ungreased baking sheets.
- ☐ Roll dough into balls, then chill until slightly firm, about 10 minutes. Make a 1/2-inch-wide (1/3-inch-deep) indentation in center of each ball using your thumb, index finger, or the rounded end of a wooden spoon. Fill each indentation with 1/4 teaspoon jam and bake, 1 sheet at a time, until tops are pale golden and undersides are golden, 10 to 12 minutes.
- ☐ Transfer cookies to a rack and cool completely.
- ☐ Cookies keep in an airtight container at room temperature 3 days.

Nutrition Facts



Properties

Glycemic Index:4.59, Glycemic Load:3.91, Inflammation Score:-1, Nutrition Score:1.9239130305207%

Flavonoids

Cyanidin: 0.02mg, Cyanidin: 0.02mg, Cyanidin: 0.02mg, Cyanidin: 0.02mg Pelargonidin: 0.31mg, Pelargonidin: 0.31mg, Pelargonidin: 0.31mg, Pelargonidin: 0.31mg Catechin: 0.04mg, Catechin: 0.04mg, Catechin: 0.04mg, Catechin: 0.04mg Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg

0.01mg Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

Nutrients (% of daily need)

Calories: 97.44kcal (4.87%), Fat: 6.16g (9.48%), Saturated Fat: 2.66g (16.61%), Carbohydrates: 9.65g (3.22%), Net Carbohydrates: 9.12g (3.32%), Sugar: 5.82g (6.47%), Cholesterol: 17.92mg (5.97%), Sodium: 28.52mg (1.24%), Alcohol: 0.04g (100%), Alcohol %: 0.25% (100%), Protein: 1.54g (3.07%), Vitamin E: 1.07mg (7.1%), Manganese: 0.1mg (5.15%), Selenium: 2.29µg (3.26%), Vitamin B2: 0.05mg (3.04%), Magnesium: 11.96mg (2.99%), Phosphorus: 27.81mg (2.78%), Vitamin A: 129.85IU (2.6%), Copper: 0.05mg (2.29%), Fiber: 0.53g (2.11%), Iron: 0.3mg (1.65%), Vitamin B1: 0.02mg (1.59%), Vitamin B3: 0.3mg (1.48%), Calcium: 12.31mg (1.23%), Zinc: 0.18mg (1.17%), Potassium: 36.29mg (1.04%)