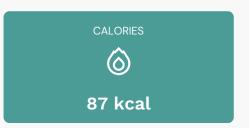


Apricot Cream Cheese Thumbprints

🏷 Vegetarian 💝 Popular







DESSERT

Ingredients

1 cup apricot preserves
1.5 teaspoons double-acting baking powder
1.5 cups butter softened
O.3 cup confectioners' sugar for decoration
8 ounce cream cheese softened
2 eggs
4.5 cups flour all-purpose

2 tablespoons juice of lemon

	1.5 teaspoons lemon zest	
	1.5 cups sugar white	
Equipment		
Ц	bowl	
Ш	baking sheet	
	oven	
Dir	rections	
	In a large bowl, cream together the butter, sugar, and cream cheese until smooth. Beat in the eggs one at a time, then stir in the lemon juice and lemon zest.	
	Combine the flour and baking powder; stir into the cream cheese mixture until just combined. Cover, and chill until firm, about 1 hour.	
	Preheat oven to 350 degrees F (175 degrees C).	
	Roll tablespoonfuls of dough into balls, and place them 2 inches apart on ungreased cookie sheets. Using your finger, make an indention in the center of each ball, and fill with 1/2 teaspoon of apricot preserves.	
	Bake for 15 minutes in the preheated oven, or until edges are golden. Allow cookies to cool on the baking sheets for 2 minutes before removing to wire racks to cool completely.	
	Sprinkle with confectioner's sugar.	
Nutrition Facts		
	PROTEIN 4.73% FAT 44.77% CARBS 50.5%	
Properties		

Glycemic Index:3.74, Glycemic Load:6.25, Inflammation Score:-1, Nutrition Score:1.3913043471782%

Flavonoids

Catechin: O.01mg, Catechin: O.01mg, Catechin: O.01mg, Catechin: O.01mg Epicatechin: O.01mg, Eriodictyol: O.02mg, Eriodictyol: O.02mg, Eriodictyol: O.02mg, Hesperetin: O.05mg, Hesperetin: O.05mg, Hesperetin: O.05mg, Quercetin: O.01mg, Quercetin: O.01mg, Quercetin: O.01mg

Nutrients (% of daily need)

Calories: 86.94kcal (4.35%), Fat: 4.4g (6.77%), Saturated Fat: 2.67g (16.7%), Carbohydrates: 11.17g (3.72%), Net Carbohydrates: 10.97g (3.99%), Sugar: 5.39g (5.99%), Cholesterol: 15.34mg (5.11%), Sodium: 44.91mg (1.95%), Alcohol: Og (100%), Alcohol %: O% (100%), Protein: 1.05g (2.09%), Selenium: 2.95µg (4.21%), Vitamin B1: 0.05mg (3.59%), Folate: 13.22µg (3.3%), Vitamin A: 149.03IU (2.98%), Vitamin B2: 0.05mg (2.76%), Manganese: 0.05mg (2.38%), Vitamin B3: 0.4mg (2.01%), Iron: 0.36mg (1.98%), Phosphorus: 14.85mg (1.49%), Calcium: 10.05mg (1.01%)