

Austrian Peach Cookies II

READY IN



80 min.

SERVINGS



48

CALORIES



100 kcal

DESSERT

Ingredients

- 0.7 cup apricot preserves
- 1 teaspoon double-acting baking powder
- 2 eggs
- 3.8 cups flour all-purpose
- 0.5 cup milk
- 0.3 cup pecans
- 2 drops food coloring red
- 2 teaspoons rum
- 0.3 cup semi chocolate chips

- 0.8 cup butter unsalted
- 1 teaspoon vanilla extract
- 0.3 cup water
- 1 cup granulated sugar white
- 4 drops food coloring yellow

Equipment

- bowl
- frying pan
- baking sheet
- oven
- knife
- microwave

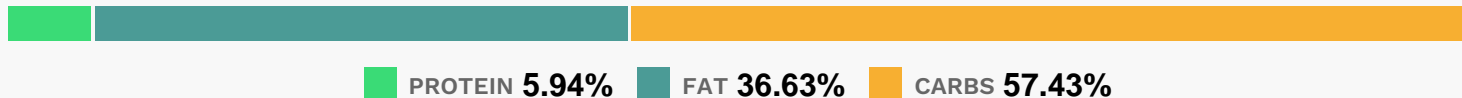
Directions

- Preheat the oven to 325 degrees F (165 degrees C).
- In a large bowl, cream together the butter and 1 cup sugar until smooth. Beat in the eggs, one at a time, then stir in the vanilla.
- Combine the flour and baking powder, stir into the creamed mixture alternately with the milk.
- Roll dough into 1 inch balls and place balls 1 inch apart onto an ungreased cookie sheet.
- Bake for 15 to 20 minutes in the preheated oven, until cookies start to brown on the bottom. remove from baking sheets and cool on wire racks.
- When cookies are completely cool, carve a hole into the flat side of each cookie using a small knife. Save the crumbs. In a heatproof bowl, melt chocolate chips in a microwave or over a pan of simmering water. Stir frequently until smooth. In a medium bowl, stir together the melted chocolate, apricot jam, ground pecans, rum and reserved crumbs until well blended. Fill the carved out centers of the cookies with the chocolate mixture and stick two cookies together with the filling sides in to form a peach shape.
- Divide the remaining cup of sugar into two bowls. One bowl should contain 1/4 cup and 3/4 cup in the other. Color the small bowl with the red coloring by working it in with your fingers. Color the other bowl with the yellow coloring and add a pinch of the red sugar to it to make a

peachy color.

- Brush each cookie with water and roll them first in the yellow sugar, then dip a part of them into the red sugar to give them a blush. Insert plastic green stems into the top for a realistic effect.

Nutrition Facts



Properties

Glycemic Index:6.25, Glycemic Load:8.37, Inflammation Score:-1, Nutrition Score:2.1434782743454%

Flavonoids

Cyanidin: 0.07mg, Cyanidin: 0.07mg, Cyanidin: 0.07mg, Cyanidin: 0.07mg Delphinidin: 0.05mg, Delphinidin: 0.05mg, Delphinidin: 0.05mg, Delphinidin: 0.05mg Catechin: 0.06mg, Catechin: 0.06mg, Catechin: 0.06mg, Catechin: 0.06mg Epigallocatechin: 0.04mg, Epigallocatechin: 0.04mg, Epigallocatechin: 0.04mg, Epigallocatechin: 0.04mg Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg Epigallocatechin 3-gallate: 0.02mg, Epigallocatechin 3-gallate: 0.02mg, Epigallocatechin 3-gallate: 0.02mg, Epigallocatechin 3-gallate: 0.02mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

Nutrients (% of daily need)

Calories: 100.06kcal (5%), Fat: 4.1g (6.31%), Saturated Fat: 2.19g (13.69%), Carbohydrates: 14.47g (4.82%), Net Carbohydrates: 14.06g (5.11%), Sugar: 6.12g (6.8%), Cholesterol: 14.81mg (4.94%), Sodium: 14.51mg (0.63%), Alcohol: 0.1g (100%), Alcohol %: 0.44% (100%), Protein: 1.5g (2.99%), Selenium: 4.15µg (5.93%), Manganese: 0.11mg (5.62%), Vitamin B1: 0.08mg (5.59%), Folate: 19.02µg (4.76%), Vitamin B2: 0.06mg (3.78%), Iron: 0.59mg (3.28%), Vitamin B3: 0.6mg (3%), Phosphorus: 23.87mg (2.39%), Vitamin A: 110.24IU (2.2%), Copper: 0.04mg (1.99%), Fiber: 0.41g (1.66%), Magnesium: 5.4mg (1.35%), Calcium: 13.17mg (1.32%), Zinc: 0.16mg (1.1%)