



Butter Cookies

 Vegetarian

READY IN



45 min.

SERVINGS



72

CALORIES



71 kcal

DESSERT

Ingredients

- ☐ 1.5 cups butter softened
- ☐ 1 large eggs
- ☐ 2 cups flour all-purpose
- ☐ 0.8 cup strawberry preserves
- ☐ 1.3 cups sugar
- ☐ 1 teaspoon vanilla extract

Equipment

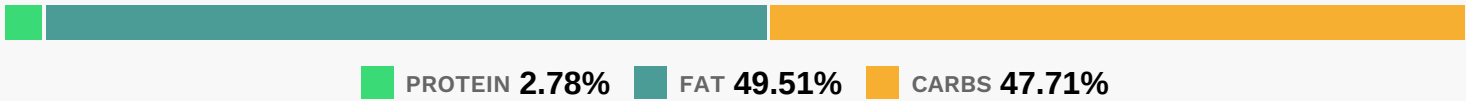
- ☐ baking sheet

- ☐ oven
- ☐ hand mixer
- ☐ wax paper

Directions

- ☐ Beat butter and sugar at medium speed with an electric mixer until fluffy.
- ☐ Add egg and vanilla, beating well.
- ☐ Add flour, beating just until mixture is blended.
- ☐ Divide dough into 3 portions; roll each portion on wax paper into a 12-inch log. Cover and chill 8 hours.
- ☐ Cut each log into 1/2-inch-thick slices; place on lightly greased baking sheets. Press thumb in center of each slice to make an indentation; fill with 1/2 teaspoon preserves.
- ☐ Bake at 350 for 10 minutes or until edges are lightly browned.
- ☐ Remove to wire racks to cool. Freeze, if desired.

Nutrition Facts



Properties

Glycemic Index:3.47, Glycemic Load:5.66, Inflammation Score:-1, Nutrition Score:0.79652174076308%

Nutrients (% of daily need)

Calories: 70.91kcal (3.55%), Fat: 3.95g (6.08%), Saturated Fat: 2.46g (15.36%), Carbohydrates: 8.56g (2.85%), Net Carbohydrates: 8.43g (3.07%), Sugar: 5.2g (5.78%), Cholesterol: 12.75mg (4.25%), Sodium: 32.64mg (1.42%), Alcohol: 0.02g (100%), Alcohol %: 0.15% (100%), Protein: 0.5g (1%), Vitamin A: 121.93IU (2.44%), Selenium: 1.53µg (2.18%), Vitamin B1: 0.03mg (1.89%), Folate: 7.21µg (1.8%), Vitamin B2: 0.03mg (1.49%), Manganese: 0.03mg (1.28%), Iron: 0.19mg (1.07%), Vitamin B3: 0.21mg (1.05%)