



## Candy Cane Thumbprints

READY IN



45 min.

SERVINGS



36

CALORIES



98 kcal

DESSERT

### Ingredients

- 0.3 cup butter softened
- 0.7 cup butter softened
- 1 eggs beaten
- 1.5 cups flour all-purpose
- 2 teaspoons milk
- 36 servings peppermint candies crushed finely
- 0.3 teaspoon peppermint extract
- 1.5 cups powdered sugar
- 0.3 teaspoon salt

- 0.5 cup sugar
- 1 teaspoon vanilla extract

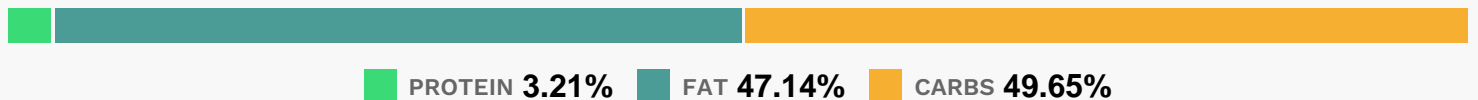
## Equipment

- baking sheet
- oven
- hand mixer

## Directions

- Blend butter, sugar and salt with an electric mixer on low speed.
- Mix in egg and vanilla. Beat in as much flour as possible; stir in remaining flour.
- Cover; chill for one hour.
- Shape dough into one-inch balls; place 2 inches apart on ungreased baking sheets.
- Bake at 375 degrees for 8 to 10 minutes, until lightly golden around edges.
- Remove from oven; make a thumbprint in each cookie with thumb. Cool.
- For Filling: blend butter and extract. Gradually add powdered sugar and milk to a piping consistency. Pipe filling into centers; sprinkle with crushed candy.

## Nutrition Facts



## Properties

Glycemic Index:7.86, Glycemic Load:4.82, Inflammation Score:-1, Nutrition Score:1.0752173863027%

## Nutrients (% of daily need)

Calories: 98.29kcal (4.91%), Fat: 5.22g (8.03%), Saturated Fat: 3.32g (20.74%), Carbohydrates: 12.37g (4.12%), Net Carbohydrates: 12.23g (4.45%), Sugar: 8.28g (9.2%), Cholesterol: 17.01mg (5.67%), Sodium: 56.02mg (2.44%), Alcohol: 0.05g (100%), Alcohol %: 0.28% (100%), Protein: 0.8g (1.6%), Selenium: 2.25µg (3.22%), Vitamin A: 151.49IU (3.03%), Vitamin B1: 0.04mg (2.79%), Folate: 10.28µg (2.57%), Vitamin B2: 0.04mg (2.07%), Manganese: 0.04mg (1.83%), Vitamin B3: 0.31mg (1.56%), Iron: 0.27mg (1.49%)