



Chocolate-Topped Linzer Cookies

READY IN



137 min.

SERVINGS



17

CALORIES



339 kcal

DESSERT

Ingredients

- 1 cup butter softened
- 4 oz philadelphia cream cheese softened ()
- 2 egg yolks
- 2.3 cups flour
- 0.1 tsp ground cinnamon
- 2 cups powdered sugar divided
- 0.8 cup raspberry jam seedless
- 2 oz baker's semi-sweet chocolate
- 1 cup planters slivered almonds finely

Equipment

- bowl
- baking sheet
- oven
- sieve
- blender
- plastic wrap
- cookie cutter

Directions

- Combine flour and spices. Beat butter and 1 cup sugar in large bowl with mixer until blended.
- Add egg yolks; mix well. Gradually beat in flour mixture.
- Add nuts; mix well. Divide dough in half. Shape each half into ball; flatten slightly. Wrap individually in plastic wrap. Refrigerate 1 hour.
- Heat oven to 350F.
- Roll out 1 dough piece on lightly floured surface to 1/8-inch thickness; cut into 24 rounds with 2-1/2 inch cookie cutter, rerolling dough scraps as necessary.
- Transfer to baking sheets. Use 1-inch round cookie cutter to cut out centers from 12 rounds. Repeat with remaining dough.
- Bake 10 to 12 min. or until edges are golden brown. Cool on baking sheets 3 min.
- Remove to wire racks; cool completely.
- Spread jam over whole cookies. Use fine-mesh strainer to evenly sprinkle 1 Tbsp. of the remaining sugar over remaining cookies; place, sugar sides up, over jam-topped cookies.
- Melt chocolate as directed on package. Beat cream cheese with mixer until creamy. Beat in chocolate, then remaining sugar until light and fluffy. Spoon heaping teaspoon of the chocolate mixture onto center of each cookie.
- Let stand 10 min. or until chocolate is firm.

Nutrition Facts



■ PROTEIN 4.86% ■ FAT 47.89% ■ CARBS 47.25%

Properties

Glycemic Index:13.06, Glycemic Load:14.89, Inflammation Score:-4, Nutrition Score:6.2917391009953%

Flavonoids

Cyanidin: 0.16mg, Cyanidin: 0.16mg, Cyanidin: 0.16mg, Cyanidin: 0.16mg Catechin: 0.08mg, Catechin: 0.08mg, Catechin: 0.08mg, Catechin: 0.08mg Epigallocatechin: 0.16mg, Epigallocatechin: 0.16mg, Epigallocatechin: 0.16mg, Epigallocatechin: 0.16mg Epicatechin: 0.04mg, Epicatechin: 0.04mg, Epicatechin: 0.04mg, Epicatechin: 0.04mg Eriodictyol: 0.02mg, Eriodictyol: 0.02mg, Eriodictyol: 0.02mg, Eriodictyol: 0.02mg Naringenin: 0.03mg, Naringenin: 0.03mg, Naringenin: 0.03mg, Naringenin: 0.03mg Isorhamnetin: 0.17mg, Isorhamnetin: 0.17mg, Isorhamnetin: 0.17mg, Isorhamnetin: 0.17mg Kaempferol: 0.02mg, Kaempferol: 0.02mg, Kaempferol: 0.02mg, Kaempferol: 0.02mg Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg

Nutrients (% of daily need)

Calories: 338.89kcal (16.94%), Fat: 18.31g (28.16%), Saturated Fat: 9.42g (58.85%), Carbohydrates: 40.64g (13.55%), Net Carbohydrates: 38.95g (14.17%), Sugar: 22.9g (25.44%), Cholesterol: 58.52mg (19.51%), Sodium: 113.63mg (4.94%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 4.18g (8.35%), Manganese: 0.31mg (15.7%), Vitamin E: 2.1mg (13.97%), Selenium: 8.43µg (12.04%), Vitamin B2: 0.2mg (11.82%), Vitamin B1: 0.15mg (10.15%), Folate: 38.81µg (9.7%), Vitamin A: 455.6IU (9.11%), Phosphorus: 78.56mg (7.86%), Iron: 1.37mg (7.59%), Copper: 0.15mg (7.49%), Magnesium: 28.25mg (7.06%), Fiber: 1.68g (6.73%), Vitamin B3: 1.25mg (6.26%), Calcium: 37.38mg (3.74%), Zinc: 0.51mg (3.38%), Potassium: 109.41mg (3.13%), Vitamin B5: 0.23mg (2.31%), Vitamin C: 1.32mg (1.6%), Vitamin B6: 0.03mg (1.58%), Vitamin B12: 0.08µg (1.41%), Vitamin K: 1.39µg (1.32%)