



Christmas Stars

 Vegetarian

READY IN



285 min.

SERVINGS



24

CALORIES



158 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- 1 teaspoon double-acting baking powder
- 0.8 cup butter softened
- 2 eggs
- 2.5 cups flour all-purpose
- 0.3 teaspoon salt
- 6 tablespoons strawberry jam
- 0.3 cup decorator sugar green
- 1 teaspoon vanilla extract

1 cup sugar white

Equipment

bowl

baking sheet

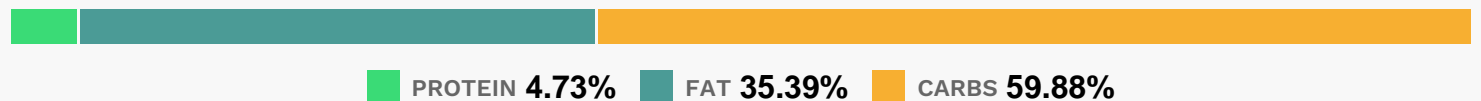
oven

cookie cutter

Directions

- In a large bowl, cream butter and sugar until light and fluffy. Gradually add eggs and vanilla.
- Mix well. Sift together flour, baking powder, and salt. Stir flour mixture into the butter mixture until well blended. Refrigerate dough for three hours.
- Preheat oven to 350 degrees F (175 degrees C). Grease several cookie sheets.
- On a floured surface, roll out 1/2 of the dough at a time to 1/8 inch thickness.
- Cut dough into star shapes using a 3 to 4 inch star cookie cutter. Using a 1 to 2 inch star cookie cutter, cut a star into the center of half of the big stars.
- Sprinkle colored sugar on the cookies with the center cut out if desired. Put onto prepared cookie sheets about 1 inch apart, and bake for 6 to 8 minutes.
- After cookies cool completely, spread 1 teaspoon of preserves in the center of each cookie that does not have a star cut out in the middle.
- Place a cookie with a cut-out on top of the layer of preserves. Pack cookies in a covered tin to preserve freshness.

Nutrition Facts



Properties

Glycemic Index:17.17, Glycemic Load:16.37, Inflammation Score:-2, Nutrition Score:2.5734782633574%

Nutrients (% of daily need)

Calories: 158.07kcal (7.9%), Fat: 6.27g (9.64%), Saturated Fat: 3.78g (23.64%), Carbohydrates: 23.85g (7.95%), Net Carbohydrates: 23.45g (8.53%), Sugar: 12.89g (14.33%), Cholesterol: 28.89mg (9.63%), Sodium: 94.69mg (4.12%), Alcohol: 0.06g (100%), Alcohol %: 0.18% (100%), Protein: 1.89g (3.77%), Selenium: 5.77µg (8.25%), Vitamin B1: 0.1mg (6.99%), Folate: 26.31µg (6.58%), Vitamin B2: 0.09mg (5.26%), Manganese: 0.09mg (4.64%), Iron: 0.72mg (3.99%), Vitamin A: 197.07IU (3.94%), Vitamin B3: 0.78mg (3.88%), Phosphorus: 27.64mg (2.76%), Calcium: 16.64mg (1.66%), Fiber: 0.41g (1.63%), Vitamin E: 0.22mg (1.45%), Copper: 0.03mg (1.36%), Vitamin B5: 0.12mg (1.22%)