



Christmas Stars



Vegetarian



Popular

READY IN



285 min.

SERVINGS



24

CALORIES



150 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
- ☐ 1 teaspoon vanilla extract
- ☐ 1 cup sugar white

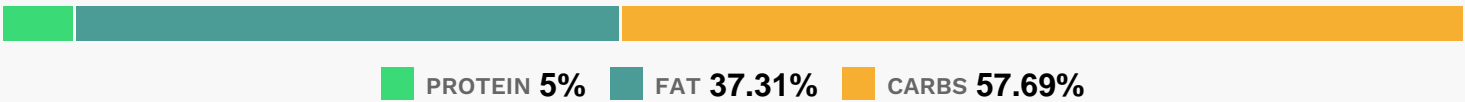
Equipment

- ☐ 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:14.25, Glycemic Load:14.91, Inflammation Score:-2, Nutrition Score:2.5704347543094%

Nutrients (% of daily need)

Calories: 150.05kcal (7.5%), Fat: 6.26g (9.63%), Saturated Fat: 3.78g (23.64%), Carbohydrates: 21.78g (7.26%), Net Carbohydrates: 21.37g (7.77%), Sugar: 10.82g (12.02%), Cholesterol: 28.89mg (9.63%), Sodium: 94.67mg (4.12%), Alcohol: 0.06g (100%), Alcohol %: 0.19% (100%), Protein: 1.89g (3.77%), Selenium: 5.76µg (8.23%), Vitamin B1: 0.1mg

(6.99%), Folate: 26.31µg (6.58%), Vitamin B2: 0.09mg (5.24%), Manganese: 0.09mg (4.63%), Iron: 0.72mg (3.98%), Vitamin A: 197.07IU (3.94%), Vitamin B3: 0.78mg (3.88%), Phosphorus: 27.64mg (2.76%), Calcium: 16.62mg (1.66%), Fiber: 0.41g (1.63%), Vitamin E: 0.22mg (1.45%), Copper: 0.03mg (1.36%), Vitamin B5: 0.12mg (1.22%)