



Cinnamon-Date Shortbread Sandwiches

 Dairy Free

READY IN



45 min.

SERVINGS



30

CALORIES



51 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- 0.5 cup butter softened
- 1 cup flour all-purpose
- 0.8 teaspoon ground cinnamon
- 0.3 cup sugar
- 0.5 teaspoon vanilla extract

Equipment

- baking sheet
- oven

hand mixer

Directions

- Prepare Date Filling, and cool completely.
- Beat butter at medium speed of an electric mixer until creamy; gradually add sugar, beating until light and fluffy.
- Add flour, cinnamon, and vanilla, mixing well. Shape dough into a ball.
- Roll dough to 1/8" thickness on a lightly floured surface; cut with 1 1/2-inch or 2-inch round cutters. Use 1/2-inch cutter to cut out a star in half of cookies. Pierce solid cookies with a fork or wooden pick.
- Place cookies on ungreased cookie sheets. Freeze 10 minutes.
- Bake at 300 for 20 to 25 minutes or until cookies are very lightly browned. Cool 1 minute on cookie sheet; remove to wire racks, and cool completely.
- Spread each solid cookie with about 1/2 teaspoon of Date Filling. Top each cookie with a cutout cookie, pressing gently to adhere.
- Sprinkle with powdered sugar, if desired.

Nutrition Facts



PROTEIN 3.62% **FAT 53.95%** **CARBS 42.43%**

Properties

Glycemic Index:5, Glycemic Load:3.85, Inflammation Score:-1, Nutrition Score:0.78043478808325%

Nutrients (% of daily need)

Calories: 51.24kcal (2.56%), Fat: 3.09g (4.76%), Saturated Fat: 0.64g (3.99%), Carbohydrates: 5.48g (1.83%), Net Carbohydrates: 5.34g (1.94%), Sugar: 2.24g (2.49%), Cholesterol: 0mg (0%), Sodium: 35.79mg (1.56%), Alcohol: 0.02g (100%), Alcohol %: 0.28% (100%), Protein: 0.47g (0.93%), Vitamin A: 135.48IU (2.71%), Vitamin B1: 0.03mg (2.21%), Selenium: 1.43µg (2.04%), Folate: 7.67µg (1.92%), Manganese: 0.04mg (1.87%), Vitamin B2: 0.02mg (1.32%), Vitamin B3: 0.25mg (1.24%), Iron: 0.2mg (1.1%)