



Citrus-Kissed Fig Thumbprints

 Dairy Free

READY IN



55 min.

SERVINGS



48

CALORIES



65 kcal

DESSERT

Ingredients

- ☐ 17.5 oz sugar cookie mix
- ☐ 3 tablespoons flour all-purpose
- ☐ 0.5 cup butter melted
- ☐ 1 teaspoon lemon zest grated
- ☐ 1 teaspoon orange zest grated
- ☐ 0.5 teaspoon vanilla
- ☐ 1 eggs
- ☐ 0.3 cup let set min. spread

☐ 1 teaspoon coarse salt

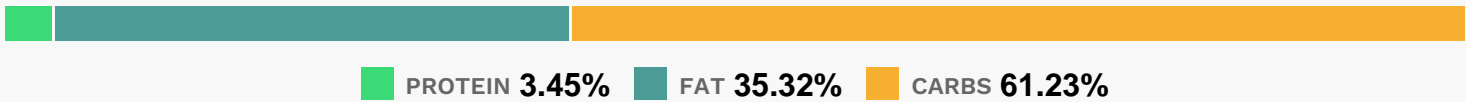
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ wire rack
- ☐ wooden spoon

Directions

- ☐ Heat oven to 375°F. In large bowl, stir cookie mix, flour, melted butter, lemon peel, orange peel, vanilla and egg until soft dough forms.
- ☐ Roll dough into 1-inch balls; place 2 inches apart on ungreased cookie sheet. Using thumb or handle of wooden spoon, make indentation in center of each cookie. Spoon about 1/4 teaspoon preserves into each indentation.
- ☐ Bake 7 to 9 minutes or until edges are light golden brown. Cool 2 minutes; remove from cookie sheet to wire rack. If desired, sprinkle with coarse sugar. Cool completely. Store tightly covered at room temperature.

Nutrition Facts



Properties

Glycemic Index:2.71, Glycemic Load:0.84, Inflammation Score:-1, Nutrition Score:0.36260869872311%

Nutrients (% of daily need)

Calories: 65.13kcal (3.26%), Fat: 2.55g (3.93%), Saturated Fat: 0.42g (2.65%), Carbohydrates: 9.97g (3.32%), Net Carbohydrates: 9.93g (3.61%), Sugar: 5.56g (6.18%), Cholesterol: 3.41mg (1.14%), Sodium: 102.09mg (4.44%), Alcohol: 0.01g (100%), Alcohol %: 0.11% (100%), Protein: 0.56g (1.12%), Vitamin A: 89.73IU (1.79%)