



Citrus-Kissed Fig Thumbprints

 Dairy Free

READY IN



55 min.

SERVINGS



48

CALORIES



65 kcal

DESSERT

Ingredients

- 0.5 cup butter melted
- 1 eggs
- 0.3 cup let set min. spread
- 3 tablespoons flour all-purpose
- 1 teaspoon lemon zest grated
- 1 teaspoon orange zest grated
- 1 teaspoon sugar
- 1 pouch sugar cookie mix (1 lb 1.5 oz)

0.5 teaspoon vanilla

Equipment

bowl

baking sheet

oven

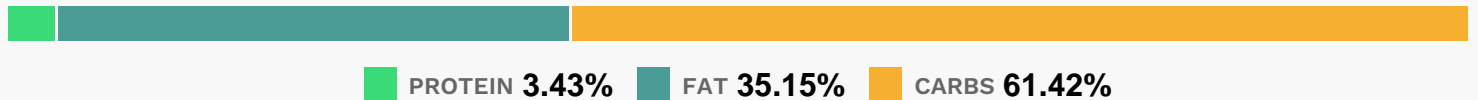
wire rack

wooden spoon

Directions

- Heat oven to 375F. 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:4.17, Glycemic Load:0.9, Inflammation Score:-1, Nutrition Score:0.36217391588118%

Nutrients (% of daily need)

Calories: 65.44kcal (3.27%), Fat: 2.55g (3.93%), Saturated Fat: 0.42g (2.65%), Carbohydrates: 10.05g (3.35%), Net Carbohydrates: 10.01g (3.64%), Sugar: 5.64g (6.27%), Cholesterol: 3.41mg (1.14%), Sodium: 53.64mg (2.33%), Alcohol: 0.01g (100%), Alcohol %: 0.11% (100%), Protein: 0.56g (1.12%), Vitamin A: 89.73IU (1.79%)