

Cranberry Lemon Sandwiches







ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

1 cup butter softened
1 cup shortening
1 cup sugar
1 cup powdered sugar
2 large eggs
2 teaspoons vanilla extract
4 cups flour all-purpose
1 teaspoon cream of tartar

1 teaspoon lemon zest grated

Ш	0.5 teaspoon salt	
Ш	0.8 cup cranberries dried	
	0.7 cup butter softened	
	2.8 cups powdered sugar	
	0.3 cup milk 2%	
	1.3 teaspoons lemon zest grated	
Equipment		
	bowl	
	baking sheet	
	oven	
Directions		
	In a large bowl, cream the butter, shortening and sugars until light and fluffy.	
	Add eggs, one at a time, beating well after each addition. Beat in vanilla.	
	Combine the flour, cream of tartar, lemon zest and salt; gradually add to the creamed mixture and mix well. Stir in cranberries. Cover and refrigerate for 2 hours or until easy to handle.	
	Roll into 1-in. balls.	
	Place 2 in. apart on ungreased baking sheets. Flatten with a glass dipped in sugar.	
	Bake at 350° for 12-14 minutes or until edges are lightly browned.	
	Remove to wire racks to cool.	
	In a small bowl, combine the filling ingredients; beat until smooth.	
	Spread on the bottoms of half of the cookies; top with remaining cookies.	
Nutrition Facts		
PROTEIN 2.94% FAT 50.17% CARBS 46.89%		

Properties

Flavonoids

Cyanidin: 0.01mg, Cyanidin: 0.01mg, Cyanidin: 0.01mg, Cyanidin: 0.01mg Myricetin: 0.04mg, Myricetin: 0.04mg, Myricetin: 0.04mg, Myricetin: 0.04mg, Quercetin: 0.08mg, Quercetin: 0.08mg,

Nutrients (% of daily need)

Calories: 173.16kcal (8.66%), Fat: 9.8g (15.07%), Saturated Fat: 4.64g (28.99%), Carbohydrates: 20.6g (6.87%), Net Carbohydrates: 20.25g (7.36%), Sugar: 13.18g (14.65%), Cholesterol: 22.04mg (7.35%), Sodium: 70.4mg (3.06%), Alcohol: 0.05g (100%), Alcohol %: 0.17% (100%), Protein: 1.29g (2.58%), Selenium: 3.89µg (5.55%), Vitamin B1: 0.08mg (5.02%), Folate: 18.09µg (4.52%), Vitamin A: 186.24IU (3.72%), Vitamin B2: 0.06mg (3.62%), Manganese: 0.07mg (3.46%), Vitamin E: 0.46mg (3.04%), Vitamin B3: 0.56mg (2.81%), Iron: 0.48mg (2.68%), Vitamin K: 2.67µg (2.55%), Phosphorus: 16.51mg (1.65%), Fiber: 0.35g (1.39%), Vitamin B5: 0.11mg (1.1%)