



Easy Jam-Filled Cookies

 Vegetarian

READY IN



87 min.

SERVINGS



48

CALORIES



91 kcal

DESSERT

Ingredients

- 0.5 cup butter softened
- 0.5 tsp calumet baking powder
- 8 oz philadelphia cream cheese softened
- 2 eggs divided
- 2.5 cups flour
- 0.7 cup granulated sugar
- 1 tsp powdered sugar
- 0.8 cup strawberry jam

- 1 tsp vanilla
- 0.3 cup planters walnuts finely chopped

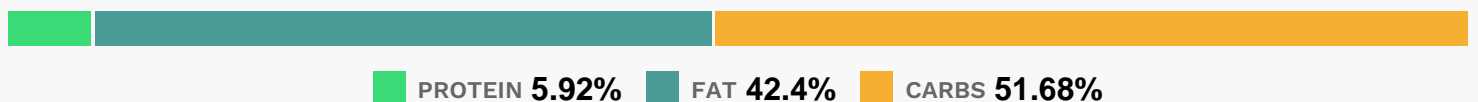
Equipment

- bowl
- baking sheet
- oven
- blender
- wooden spoon

Directions

- Heat oven to 350F.
- Beat cream cheese, butter and granulated sugar in large bowl with mixer until blended. Separate 1 egg; reserve white for later use.
- Add yolk, second (whole) egg and vanilla to cream cheese mixture; mix well. Gradually beat in combined flour and baking powder until blended.
- Divide dough into 4 equal pieces.
- Roll each piece into 12x1-inch log; place, 2 inches apart, on large baking sheet. Use handle of wooden spoon or fingers to make 1/2-inch-wide and 1/2-inch-deep depression down center of each log. Beat reserved egg white with fork; brush over dough.
- Sprinkle with nuts. Fill depressions with jam.
- Bake 25 to 27 min. or until edges are lightly browned.
- Transfer to wire racks; cool.
- Sprinkle with powdered sugar.
- Cut each log into 12 diagonal slices.

Nutrition Facts



Properties

Glycemic Index:8.11, Glycemic Load:7.61, Inflammation Score:-1, Nutrition Score:1.6891304584949%

Flavonoids

Cyanidin: 0.02mg, Cyanidin: 0.02mg, Cyanidin: 0.02mg, Cyanidin: 0.02mg

Nutrients (% of daily need)

Calories: 91.07kcal (4.55%), Fat: 4.32g (6.65%), Saturated Fat: 2.29g (14.3%), Carbohydrates: 11.86g (3.95%), Net Carbohydrates: 11.57g (4.21%), Sugar: 5.64g (6.26%), Cholesterol: 16.68mg (5.56%), Sodium: 40.05mg (1.74%), Alcohol: 0.03g (100%), Alcohol %: 0.16% (100%), Protein: 1.36g (2.71%), Selenium: 3.36µg (4.8%), Manganese: 0.08mg (3.78%), Vitamin B1: 0.06mg (3.78%), Folate: 14.65µg (3.66%), Vitamin B2: 0.06mg (3.42%), Vitamin A: 132.61IU (2.65%), Iron: 0.4mg (2.2%), Phosphorus: 21.25mg (2.13%), Vitamin B3: 0.4mg (2.01%), Copper: 0.03mg (1.5%), Calcium: 12.11mg (1.21%), Fiber: 0.29g (1.16%)