



Glazed Apricot Jam Strips

 Gluten Free

READY IN



30 min.

SERVINGS



32

CALORIES



39 kcal

CONDIMENT

DIP

SPREAD

Ingredients

- 0.3 cup brown sugar packed
- 2 tablespoons shortening
- 2 tablespoons butter softened
- 0.5 teaspoon vanilla
- 1 egg yolk
- 0.3 cup strawberry jam organic cascadian farm®
- 0.5 cup powdered sugar
- 1 teaspoons milk

1.5 cups frangelico

Equipment

bowl

baking sheet

oven

wooden spoon

Directions

Heat oven to 350°F. In medium bowl, stir brown sugar, shortening, butter, vanilla and egg yolk until blended. Stir in Bisquick mix until well blended.

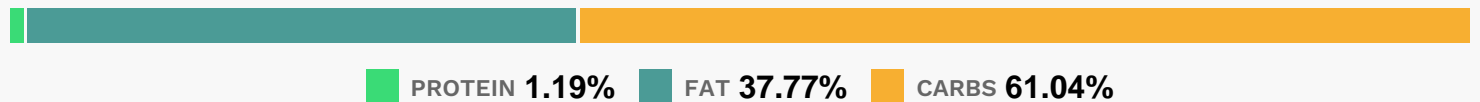
Divide dough into 4 equal parts. Shape each part into 8x1-inch strip crosswise on ungreased cookie sheet. With handle of wooden spoon, make slight indentation lengthwise in each strip. Fill each indentation with about 1 1/2 tablespoons fruit spread.

Bake 12 to 14 minutes or until edges are light brown. Cool slightly on cookie sheet. In small bowl, mix glaze ingredients until smooth and thin enough to drizzle.

Drizzle glaze over tops.

Cut diagonally into 1-inch strips.

Nutrition Facts



Properties

Glycemic Index:2.91, Glycemic Load:1.32, Inflammation Score:-1, Nutrition Score:0.27782608908804%

Nutrients (% of daily need)

Calories: 39.12kcal (1.96%), Fat: 1.66g (2.56%), Saturated Fat: 0.4g (2.52%), Carbohydrates: 6.04g (2.01%), Net Carbohydrates: 6g (2.18%), Sugar: 5.24g (5.82%), Cholesterol: 6.09mg (2.03%), Sodium: 10.27mg (0.45%), Alcohol: 0.02g (100%), Alcohol %: 0.28% (100%), Protein: 0.12g (0.24%)