



Jam Filled Butter Cookies



Vegetarian

READY IN



40 min.

SERVINGS



36

CALORIES



72 kcal

DESSERT

Ingredients

- ☐ 0.8 cup butter softened
- ☐ 2 egg yolks
- ☐ 1.8 cups flour all-purpose
- ☐ 0.5 cup fruit preserves
- ☐ 0.5 cup sugar white

Equipment

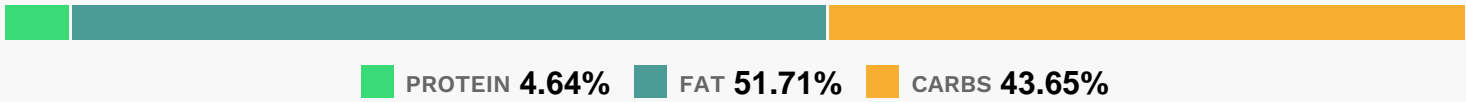
- ☐ bowl
- ☐ baking sheet

☐ oven

Directions

- ☐ Preheat the oven to 375 degrees F (190 degrees C).
- ☐ In a medium bowl, cream together the butter, white sugar and egg yolks.
- ☐ Mix in flour a little bit at a time until a soft dough forms.
- ☐ Roll dough into 1 inch balls. If dough is too soft, refrigerate for 15 to 20 minutes.
- ☐ Place balls 2 inches apart onto ungreased cookie sheets. Use your finger or an instrument of similar size to make a well in the center of each cookie. Fill the hole with 1/2 teaspoon of preserves.
- ☐ Bake for 8 to 10 minutes in the preheated oven, until golden brown on the bottom.
- ☐ Remove from cookie sheets to cool on wire racks.

Nutrition Facts



Properties

Glycemic Index:5.42, Glycemic Load:5.3, Inflammation Score:-1, Nutrition Score:1.2534782588482%

Nutrients (% of daily need)

Calories: 71.82kcal (3.59%), Fat: 4.17g (6.42%), Saturated Fat: 2.54g (15.85%), Carbohydrates: 7.92g (2.64%), Net Carbohydrates: 7.71g (2.8%), Sugar: 3.17g (3.52%), Cholesterol: 20.97mg (6.99%), Sodium: 31.2mg (1.36%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.84g (1.68%), Selenium: 2.68µg (3.83%), Vitamin B1: 0.05mg (3.34%), Folate: 12.79µg (3.2%), Vitamin A: 142.54IU (2.85%), Vitamin B2: 0.04mg (2.25%), Manganese: 0.04mg (2.15%), Vitamin B3: 0.37mg (1.87%), Iron: 0.32mg (1.79%), Phosphorus: 11.99mg (1.2%)