



Jam Slices



Vegetarian

READY IN



85 min.

SERVINGS



48

CALORIES



58 kcal

CONDIMENT

DIP

SPREAD

Ingredients

- ☐ 0.5 teaspoon double-acting baking powder
- ☐ 1 large eggs
- ☐ 2 cups flour all-purpose
- ☐ 4 tablespoons jam any flavor
- ☐ 0.5 teaspoon lemon zest finely grated
- ☐ 0.3 teaspoon salt
- ☐ 0.5 cup sugar
- ☐ 12 tablespoons butter unsalted at room temperature

☐ 0.5 teaspoon vanilla extract

Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ whisk
- ☐ blender
- ☐ wooden spoon
- ☐ cutting board

Directions

- ☐ Line 2 baking sheets with parchment paper.
- ☐ Whisk the flour, baking powder and salt in a medium bowl. Beat the butter and sugar in a large bowl with a mixer on medium-high speed until light and fluffy, 3 to 5 minutes. Beat in the egg, then the vanilla and lemon zest. Reduce the mixer speed to low; add the flour mixture and beat until just combined (the dough will be soft).
- ☐ Divide the dough into 4 pieces and put 2 pieces on each prepared baking sheet. Shape each piece into a 12-by-1-inch log, about 3 inches apart. Using the handle of a wooden spoon or your finger, press a 1/2-inch-deep indentation down the middle of each log. Refrigerate until firm, about 30 minutes.
- ☐ Position racks in the upper and lower thirds of the oven and preheat to 375 degrees F. Fill the indentations with jam.
- ☐ Bake, switching the position of the pans halfway through, until golden brown, 20 to 25 minutes.
- ☐ Let cool completely on the baking sheets, then transfer the logs to a cutting board and slice crosswise into 1-inch-wide cookies.
- ☐ Photograph by Johnny Miller

Nutrition Facts



 PROTEIN **4.81%**  FAT **45.95%**  CARBS **49.24%**

Properties

Glycemic Index:6.09, Glycemic Load:4.96, Inflammation Score:-1, Nutrition Score:1.0152173832707%

Nutrients (% of daily need)

Calories: 58.35kcal (2.92%), Fat: 3g (4.61%), Saturated Fat: 1.84g (11.49%), Carbohydrates: 7.23g (2.41%), Net Carbohydrates: 7.07g (2.57%), Sugar: 2.91g (3.24%), Cholesterol: 11.4mg (3.8%), Sodium: 19.06mg (0.83%), Alcohol: 0.01g (100%), Alcohol %: 0.13% (100%), Protein: 0.71g (1.41%), Selenium: 2.17µg (3.1%), Vitamin B1: 0.04mg (2.78%), Folate: 10.31µg (2.58%), Vitamin B2: 0.03mg (1.96%), Vitamin A: 93.1IU (1.86%), Manganese: 0.04mg (1.84%), Vitamin B3: 0.31mg (1.55%), Iron: 0.27mg (1.53%)