



Jam Stars

 Vegetarian

READY IN



18 min.

SERVINGS



96

CALORIES



79 kcal

CONDIMENT

DIP

SPREAD

Ingredients

- ☐ 1 cup butter softened
- ☐ 1 eggs
- ☐ 3 cups flour all-purpose
- ☐ 0.3 teaspoon ground cinnamon
- ☐ 0.5 cup ground hazelnuts toasted
- ☐ 2 teaspoons lemon zest
- ☐ 1.5 cups powdered sugar
- ☐ 96 servings powdered sugar

- ☐ 0.5 cup raspberry jam seedless
- ☐ 0.3 teaspoon salt

Equipment

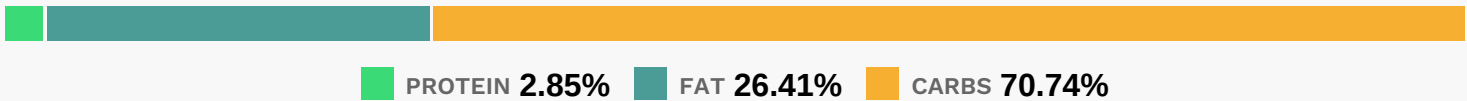
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ whisk
- ☐ hand mixer
- ☐ cookie cutter
- ☐ wax paper
- ☐ skewers

Directions

- ☐ Preheat oven to 35
- ☐ Beat butter and sugar at medium speed with an electric mixer 2 minutes or until light and fluffy.
- ☐ Add egg and lemon zest; beat until smooth.
- ☐ Combine flour and next 3 ingredients; gradually add to butter mixture, beating just until blended. Shape dough into 2 balls, wrap in wax paper, and chill 1 hour.
- ☐ Roll dough out onto a lightly floured surface to 1/8-inch thickness.
- ☐ Cut into shapes using a 3-inch star-shaped cutter.
- ☐ Cut centers out of half of cookies with smaller star-shaped cutters.
- ☐ Place on greased or parchment paper-lined baking sheets.
- ☐ Bake, in batches, 10 to 12 minutes or until edges are lightly browned; cool on wire racks.
- ☐ Spread whole cookies evenly with a thin layer of jam.
- ☐ Sprinkle cut-out cookies with powdered sugar.
- ☐ Place 1 cut-out cookie on top of each whole cookie.

- ☐ Star Cookies: To make these patriotic cookies (which can be used to garnish our Celebration Cupcakes), start with the Jam Stars recipe.
- ☐ Roll out dough to 1/4-inch thickness; cut with a 2-inch star-shaped cookie cutter.
- ☐ Place on baking sheet, and insert a short wooden skewer halfway into side of each cookie.
- ☐ Bake as directed.
- ☐ Meanwhile, combine 4 cups powdered sugar, 6 tablespoons half-and-half, and 1/4 teaspoon vanilla extract, stirring with a whisk until icing is smooth. Divide into batches, and tint with desired amount of red or blue food coloring. Spoon icing onto cooled cookies, and spread to edges.

Nutrition Facts



Properties

Glycemic Index:1.93, Glycemic Load:2.82, Inflammation Score:-1, Nutrition Score:0.74652173321532%

Nutrients (% of daily need)

Calories: 78.91kcal (3.95%), Fat: 2.35g (3.62%), Saturated Fat: 1.26g (7.85%), Carbohydrates: 14.17g (4.72%), Net Carbohydrates: 13.98g (5.08%), Sugar: 10.55g (11.73%), Cholesterol: 6.79mg (2.26%), Sodium: 22.76mg (0.99%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.57g (1.14%), Selenium: 1.58µg (2.26%), Vitamin B1: 0.03mg (2.09%), Folate: 7.64µg (1.91%), Vitamin B2: 0.03mg (1.5%), Manganese: 0.03mg (1.44%), Iron: 0.23mg (1.3%), Vitamin A: 61.6IU (1.23%), Vitamin B3: 0.23mg (1.16%)