



Jelly-Cheddar Thumbprints

READY IN



45 min.

SERVINGS



54

CALORIES



122 kcal

Ingredients

- 1 cup butter softened cut into 1-inch pieces
- 8 oz freshly cheddar cheese shredded white
- 2.3 cups flour all-purpose
- 54 servings jam

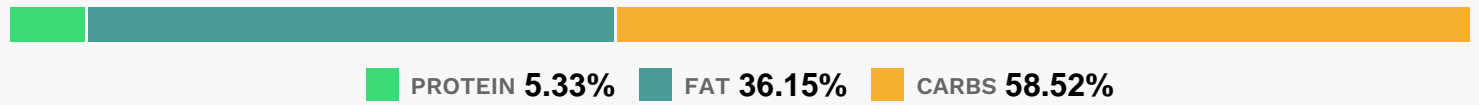
Equipment

- food processor
- baking sheet
- oven

Directions

- Pulse flour, shredded cheese, and butter in a food processor at 5-second intervals until dough forms a ball. Shape dough into 3/4-inch balls; place 2 inches apart on lightly greased baking sheets. Press thumb in center of each to make an indentation. Cover and chill 30 minutes.
- Bake, in batches, at 350 for 15 to 18 minutes or until light golden brown.
- Transfer to wire racks; cool 30 minutes. Spoon 1/4 tsp. desired jam or jelly into each indentation.

Nutrition Facts



Properties

Glycemic Index:3.83, Glycemic Load:10.36, Inflammation Score:-1, Nutrition Score:1.7886956599743%

Nutrients (% of daily need)

Calories: 121.83kcal (6.09%), Fat: 4.9g (7.54%), Saturated Fat: 2.98g (18.61%), Carbohydrates: 17.86g (5.95%), Net Carbohydrates: 17.5g (6.36%), Sugar: 9.73g (10.81%), Cholesterol: 13.24mg (4.41%), Sodium: 61mg (2.65%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.63g (3.25%), Selenium: 3.4µg (4.85%), Vitamin B2: 0.06mg (3.58%), Calcium: 35.48mg (3.55%), Folate: 12.74µg (3.18%), Vitamin B1: 0.05mg (3.03%), Phosphorus: 29.67mg (2.97%), Vitamin A: 147.13IU (2.94%), Manganese: 0.04mg (2.2%), Vitamin C: 1.76mg (2.13%), Iron: 0.35mg (1.93%), Vitamin B3: 0.32mg (1.59%), Copper: 0.03mg (1.44%), Fiber: 0.36g (1.44%), Zinc: 0.21mg (1.38%), Vitamin E: 0.16mg (1.04%)