



Jewel Box Cookies

 Vegetarian

READY IN



32 min.

SERVINGS



1

CALORIES



1822 kcal

DESSERT

Ingredients

- ☐ 1 cup pillsbury best® all purpose flour
- ☐ 0.5 cup butter softened
- ☐ 1 large egg yolk beaten
- ☐ 0.3 cup jam your favorite
- ☐ 0.3 cup sugar
- ☐ 0.5 teaspoon vanilla extract

Equipment

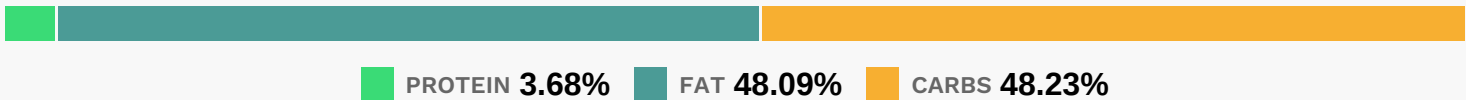
- ☐ bowl

- ☐ baking sheet
- ☐ oven
- ☐ blender

Directions

- ☐ COMBINE flour and sugar in large bowl.
- ☐ Cut in butter with pastry blender or two knives until coarse crumbs form.
- ☐ Add beaten egg yolk and vanilla.
- ☐ Mix until dough holds together.
- ☐ SHAPE into small balls using half teaspoonfuls.
- ☐ Place 1-inch apart on cookie sheet. Make small indentation in center of each cookie. Chill 20 minutes.
- ☐ HEAT oven to 350F. Fill each cookie with scant 1/4 teaspoon jam, jelly or preserves.
- ☐ Bake 11 to 13 minutes or until just golden around the edges.
- ☐ TIP For added sparkle, unbaked cookies may be rolled in coarse bakery sugar crystals before being placed on cookie sheet to chill.

Nutrition Facts



Properties

Glycemic Index:250.09, Glycemic Load:147.28, Inflammation Score:-9, Nutrition Score:26.359130341074%

Nutrients (% of daily need)

Calories: 1822.26kcal (91.11%), Fat: 98.05g (150.85%), Saturated Fat: 60.16g (376.03%), Carbohydrates: 221.28g (73.76%), Net Carbohydrates: 216.97g (78.9%), Sugar: 108.51g (120.57%), Cholesterol: 427.63mg (142.54%), Sodium: 768.51mg (33.41%), Alcohol: 0.69g (100%), Alcohol %: 0.21% (100%), Protein: 16.9g (33.79%), Selenium: 55.13µg (78.76%), Vitamin B1: 1.03mg (68.71%), Folate: 266.33µg (66.58%), Vitamin A: 3081.5IU (61.63%), Vitamin B2: 0.82mg (48.53%), Manganese: 0.9mg (45.16%), Iron: 6.74mg (37.44%), Vitamin B3: 7.47mg (37.35%), Phosphorus: 244.81mg (24.48%), Vitamin E: 3.25mg (21.66%), Fiber: 4.31g (17.24%), Copper: 0.28mg (14.21%), Vitamin B5: 1.2mg (11.98%), Zinc: 1.43mg (9.52%), Vitamin C: 7.48mg (9.07%), Vitamin B12: 0.52µg (8.74%), Calcium: 85.81mg (8.58%), Magnesium: 34.26mg (8.57%), Vitamin K: 8.44µg (8.04%), Potassium: 249.26mg (7.12%), Vitamin B6: 0.14mg (6.77%), Vitamin D: 0.92µg (6.12%)