



Jeweled Thumbprints

 Vegetarian

READY IN



35 min.

SERVINGS



72

CALORIES



38 kcal

DESSERT

Ingredients

- 0.8 cup butter softened
- 0.8 cup powdered sugar
- 1 large egg yolk
- 0.5 teaspoon almond extract
- 1.8 cups flour all-purpose
- 0.5 cup apricot preserves

Equipment

- bowl

baking sheet

oven

Directions

In a large bowl, beat butter and confectioners' sugar until blended. Beat in egg yolk and extract. Gradually beat in flour. Refrigerate, covered, at least 2 hours or until firm.

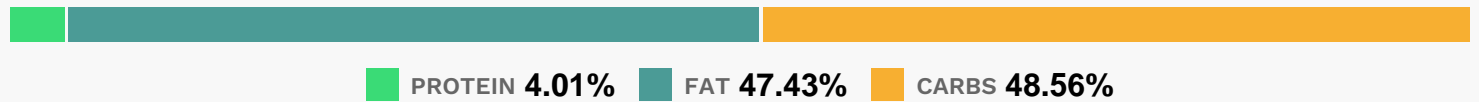
Preheat oven to 350°. Shape into 3/4-in. balls.

Place 1 in. apart on greased baking sheets. Press a deep indentation in center of each with your thumb.

Bake 12–14 minutes or until edges are light brown.

Remove from pans to wire racks. Fill each with 1/4 teaspoon preserves; cool completely.

Nutrition Facts



Properties

Glycemic Index:1.74, Glycemic Load:1.68, Inflammation Score:-1, Nutrition Score:0.58000000404275%

Flavonoids

Catechin: 0.01mg, Catechin: 0.01mg, Catechin: 0.01mg, Catechin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

Nutrients (% of daily need)

Calories: 37.69kcal (1.88%), Fat: 2.01g (3.1%), Saturated Fat: 1.24g (7.77%), Carbohydrates: 4.64g (1.55%), Net Carbohydrates: 4.55g (1.65%), Sugar: 1.95g (2.17%), Cholesterol: 7.63mg (2.54%), Sodium: 16.06mg (0.7%), Alcohol: 0.01g (100%), Alcohol %: 0.14% (100%), Protein: 0.38g (0.77%), Selenium: 1.23µg (1.75%), Vitamin B1: 0.02mg (1.63%), Folate: 5.99µg (1.5%), Vitamin A: 65.86IU (1.32%), Manganese: 0.02mg (1.08%), Vitamin B2: 0.02mg (1.04%)