



# Lemon Meringue-filled Gingersnap Snowflake Cookies

 Vegetarian

READY IN



45 min.

SERVINGS



50

CALORIES



164 kcal

DESSERT

## Ingredients

- 1 teaspoon baking soda
- 1 cup brown sugar packed
- 1 cup butter at room temperature
- 1 teaspoon cinnamon
- 1 large eggs
- 3 large egg whites
- 50 servings gingersnap dough

- 3.5 cups flour
- 0.8 cup granulated sugar
- 0.5 teaspoon ground cloves black freshly ground
- 2 teaspoons ground ginger
- 50 servings lemon meringue
- 2 tablespoons juice of lemon fresh
- 1 lemon zest
- 0.5 teaspoon salt
- 0.5 cup unsulphured molasses

## Equipment

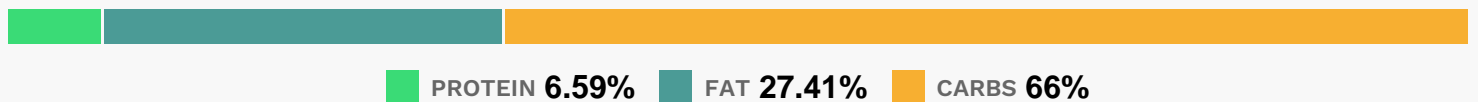
- bowl
- frying pan
- baking sheet
- oven
- whisk
- blender
- plastic wrap
- stand mixer
- ziploc bags
- spatula
- pastry bag

## Directions

- Make dough: Beat butter and brown sugar together in a bowl with a mixer on medium speed.
- Mix in molasses, then egg, until blended, scraping bowl as needed.
- In a small bowl, combine flour, baking soda, salt, and spices; add to butter mixture on low speed, mixing until combined.

- Divide dough in half, shape each into a disk, wrap in plastic wrap, and chill until firm, about 3 hours.
- Preheat oven to 35
- Unwrap dough. On a generously floured surface, roll out each disk until 1/8 in. thick. Using snowflake cutters to cut out dough in various sizes, some with the centers cut out using a smaller size cutter to make a window, and arrange snowflakes about 1 in. apart on parchment-lined baking sheets (use a small spatula to transfer). Reroll scraps as needed.
- Bake cookies until dry-looking and just starting to brown on edges, about 8 minutes. Set pans on racks and let cookies cool on pans.
- Make meringue: Put sugar, lemon juice, and egg whites in the bowl of a stand mixer. Set bowl over a pan filled with just enough simmering water so that bowl isn't touching water.
- Whisking constantly, heat mixture until egg whites are warm to the touch and sugar has dissolved, about 4 minutes. Put bowl of warm whites on mixer and whisk on medium speed until cool and fluffy, about 10 minutes. Stir in zest.
- Fit a gallon-size resealable plastic bag with a star tip, snipping hole in corner of bag for tip to fit snugly (or use a pastry bag). Half-fill bag with meringue. Gather bag at top and gently pipe about 2 tbsp. meringue onto flat side of 1 cookie. Sandwich with another cookie. Repeat with remaining cookies. Dust cookies on both sides with powdered sugar.
- Make ahead: Chill dough (step
- up to 1 week. Store baked cookies airtight up to 3 days.

## Nutrition Facts



## Properties

Glycemic Index:6.79, Glycemic Load:11.81, Inflammation Score:-2, Nutrition Score:4.2882608641749%

## Flavonoids

Eriodictyol: 1.52mg, Eriodictyol: 1.52mg, Eriodictyol: 1.52mg, Eriodictyol: 1.52mg Hesperetin: 2.04mg, Hesperetin: 2.04mg, Hesperetin: 2.04mg, Hesperetin: 2.04mg Naringenin: 0.05mg, Naringenin: 0.05mg, Naringenin: 0.05mg, Naringenin: 0.05mg Luteolin: 0.13mg, Luteolin: 0.13mg, Luteolin: 0.13mg, Luteolin: 0.13mg Myricetin: 0.04mg, Myricetin: 0.04mg, Myricetin: 0.04mg, Myricetin: 0.04mg Quercetin: 0.08mg, Quercetin: 0.08mg, Quercetin: 0.08mg, Quercetin: 0.08mg

## Nutrients (% of daily need)

Calories: 164.35kcal (8.22%), Fat: 5.05g (7.76%), Saturated Fat: 2.66g (16.65%), Carbohydrates: 27.33g (9.11%), Net Carbohydrates: 26.49g (9.63%), Sugar: 10.06g (11.17%), Cholesterol: 13.48mg (4.49%), Sodium: 173.68mg (7.55%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 2.73g (5.46%), Selenium: 8.89µg (12.7%), Manganese: 0.24mg (12.18%), Vitamin B1: 0.18mg (11.78%), Folate: 34.38µg (8.6%), Vitamin B2: 0.13mg (7.37%), Iron: 1.29mg (7.18%), Vitamin B3: 1.35mg (6.74%), Vitamin C: 4.1mg (4.97%), Magnesium: 14.6mg (3.65%), Fiber: 0.85g (3.38%), Phosphorus: 29.66mg (2.97%), Copper: 0.06mg (2.76%), Potassium: 96.2mg (2.75%), Vitamin A: 120.74IU (2.41%), Vitamin B6: 0.04mg (2.13%), Calcium: 18.39mg (1.84%), Vitamin B5: 0.17mg (1.68%), Zinc: 0.19mg (1.28%)