



Lemon Thumbprint Cookies

READY IN



45 min.

SERVINGS



42

CALORIES



74 kcal

DESSERT

Ingredients

- 3 ounces butter melted
- 4 egg yolk
- 2.5 cups flour all-purpose
- 0.5 cup granulated sugar
- 0.5 teaspoon kosher salt
- 1 cup lemon curd homemade (or purchased)
- 1 tablespoon juice of lemon fresh
- 1 lemon zest

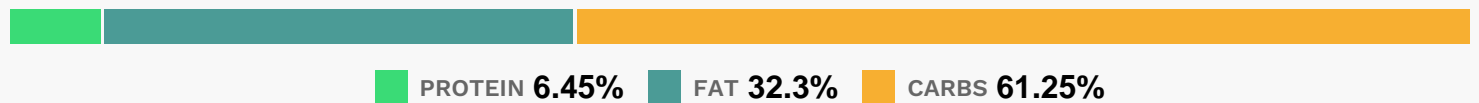
Equipment

- bowl
- baking sheet
- baking paper
- oven
- blender

Directions

- Pre heat oven to 350 degrees. Line 2 baking sheets with parchment paper and set aside. With a mixer, beat butter and sugar together in a large bowl until well combined. Beat in yolks, lemon zest, lemon juice, and salt. On low speed, beat in flour just until large moist clumps form. You may need to use your hands at this point to form one large ball.
- Roll tablespoons of dough into balls.
- Place balls on prepared baking sheets about 1 inch apart. Make a deep indentation in center of each ball.
- Bake cookies until firm and lightly golden on bottom, about 18 to 20 minutes.
- Remove cookies from oven and immediately fill indentations with curd.
- Sprinkle with confectioners sugar before serving.

Nutrition Facts



Properties

Glycemic Index:4.64, Glycemic Load:5.77, Inflammation Score:-1, Nutrition Score:1.4408695652174%

Flavonoids

Eriodictyol: 0.02mg, Eriodictyol: 0.02mg, Eriodictyol: 0.02mg, Eriodictyol: 0.02mg Hesperetin: 0.05mg, Hesperetin: 0.05mg, Hesperetin: 0.05mg, Hesperetin: 0.05mg

Nutrients (% of daily need)

Calories: 74.46kcal (3.72%), Fat: 2.67g (4.11%), Saturated Fat: 1.53g (9.59%), Carbohydrates: 11.4g (3.8%), Net Carbohydrates: 11.18g (4.06%), Sugar: 5.65g (6.28%), Cholesterol: 22.87mg (7.62%), Sodium: 57.86mg (2.52%),

Protein: 1.2g (2.4%), Selenium: 3.52µg (5.03%), Vitamin B1: 0.06mg (4.11%), Folate: 16.27µg (4.07%), Vitamin B2: 0.05mg (2.77%), Manganese: 0.05mg (2.59%), Vitamin B3: 0.44mg (2.21%), Iron: 0.4mg (2.2%), Phosphorus: 15.25mg (1.53%), Vitamin A: 75.42IU (1.51%)