



Linzer Cookie Tarts

 Dairy Free

READY IN



120 min.

SERVINGS



32

CALORIES



117 kcal

DESSERT

Ingredients

- ☐ 1 serving you will also need: parchment paper
- ☐ 17.5 oz sugar cookie mix
- ☐ 0.3 cup slivered almonds toasted finely chopped
- ☐ 0.3 cup butter melted
- ☐ 0.5 teaspoon almond extract
- ☐ 1 eggs
- ☐ 0.7 cup raspberry jam seedless
- ☐ 0.3 cup semi chocolate chips dark

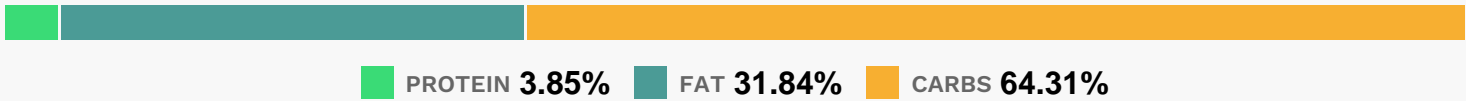
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ knife
- ☐ cookie cutter
- ☐ microwave

Directions

- ☐ Heat oven to 375°F. Line cookie sheet with Reynolds Parchment Paper; set aside. In large bowl, stir together cookie mix and almonds. Stir in melted butter, almond extract and egg until stiff dough forms.
- ☐ On floured surface, roll half of dough to 1/4-inch thickness.
- ☐ Cut with 2-inch round or fluted cookie cutter. On lined cookie sheets, place cookies 2 inches apart.
- ☐ Bake 7 to 9 minutes or until set. Cool 5 minutes; remove from cookie sheets to cooling racks. Cool completely.
- ☐ Meanwhile, on floured surface, roll other half of dough to 1/4-inch thickness.
- ☐ Cut with linzer cutter with hole in center, OR cut with same 2-inch round or fluted cookie cutter and use small 1-inch cutter or bottle top to cut round hole out of center of each cookie. On lined cookie sheets, place cookies 2 inches apart.
- ☐ Bake 7 to 9 minutes or until set. Cool 5 minutes; remove from cookie sheets to cooling racks. Cool completely.
- ☐ Spread 1 teaspoon jam on bottom of each whole cookie; top each with cutout cookie to make sandwich cookie. In small microwavable bowl, microwave chocolate chips uncovered on High about 1 minute, stirring after 30 seconds, until melted and stirred smooth. Using tip of fork or knife, drizzle chocolate in lines over cookies.
- ☐ Let stand until chocolate is set, about 45 minutes. Store between sheets of Reynolds Parchment Paper in tightly covered container.

Nutrition Facts



Properties

Glycemic Index:2.03, Glycemic Load:2.65, Inflammation Score:-1, Nutrition Score:1.1078260968561%

Flavonoids

Cyanidin: 0.03mg, Cyanidin: 0.03mg, Cyanidin: 0.03mg, Cyanidin: 0.03mg Catechin: 0.01mg, Catechin: 0.01mg, Catechin: 0.01mg, Catechin: 0.01mg Epigallocatechin: 0.03mg, Epigallocatechin: 0.03mg, Epigallocatechin: 0.03mg, Epigallocatechin: 0.03mg Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg Isorhamnetin: 0.03mg, Isorhamnetin: 0.03mg, Isorhamnetin: 0.03mg, Isorhamnetin: 0.03mg

Nutrients (% of daily need)

Calories: 117.21kcal (5.86%), Fat: 4.16g (6.39%), Saturated Fat: 0.89g (5.59%), Carbohydrates: 18.89g (6.3%), Net Carbohydrates: 18.52g (6.74%), Sugar: 11.38g (12.64%), Cholesterol: 5.23mg (1.74%), Sodium: 71.19mg (3.1%), Alcohol: 0.02g (100%), Alcohol %: 0.09% (100%), Protein: 1.13g (2.26%), Manganese: 0.05mg (2.71%), Vitamin E: 0.4mg (2.64%), Copper: 0.04mg (2.16%), Vitamin B2: 0.03mg (1.87%), Vitamin A: 92.96IU (1.86%), Magnesium: 6.87mg (1.72%), Iron: 0.28mg (1.53%), Phosphorus: 14.93mg (1.49%), Fiber: 0.37g (1.48%), Selenium: 0.78µg (1.11%), Folate: 4.45µg (1.11%)