



Mini Linzer Cookies

 Vegetarian

READY IN



40 min.

SERVINGS



36

CALORIES



153 kcal

DESSERT

Ingredients

- 3.5 cups flour
- 1 cup granulated sugar
- 0.8 cup raspberry preserves good
- 0.3 teaspoon salt
- 0.8 pound butter unsalted at room temperature
- 1 teaspoon vanilla extract pure

Equipment

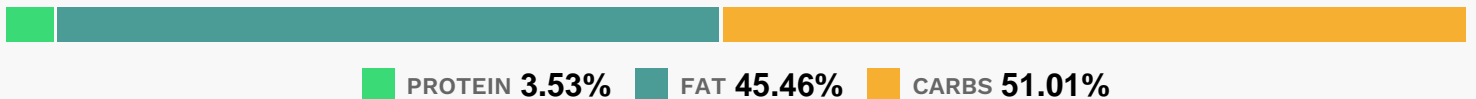
- bowl

- baking sheet
- oven
- hand mixer

Directions

- Watch how to make this recipe.
- Preheat the oven to 350 degrees F.
- In the bowl of an electric mixer fitted with the paddle attachment, mix together the butter and sugar until they are just combined.
- Add the vanilla. In a medium bowl, sift together the flour and salt, then add them to the butter-and-sugar mixture.
- Mix on low speed until the dough starts to come together. Dump onto a surface dusted with flour and shape into a flat disk. Wrap in plastic and chill for 30 minutes.
- Roll the dough 1/4-inch thick and cut 2 3/4-inch rounds with a plain or fluted cutter. With 1/2 of the rounds, cut a hole from the middle of each round with a heart or spade shaped cutter.
- Place all the cookies on an ungreased baking sheet and chill for 15 minutes.
- Bake the cookies for 20 to 25 minutes, until the edges begin to brown. Allow to cool to room temperature.
- Spread raspberry preserves on the flat side of each solid cookie. Dust the top of the cut-out cookies with confectioners' sugar and press the flat sides together, with the raspberry preserves in the middle and the confectioners' sugar on the top.

Nutrition Facts



Properties

Glycemic Index:5.56, Glycemic Load:13.23, Inflammation Score:-2, Nutrition Score:2.22304345473%

Nutrients (% of daily need)

Calories: 153.39kcal (7.67%), Fat: 7.81g (12.01%), Saturated Fat: 4.87g (30.46%), Carbohydrates: 19.71g (6.57%), Net Carbohydrates: 19.3g (7.02%), Sugar: 9.03g (10.04%), Cholesterol: 20.32mg (6.77%), Sodium: 19.76mg (0.86%), Alcohol: 0.04g (100%), Alcohol %: 0.14% (100%), Protein: 1.36g (2.72%), Vitamin B1: 0.1mg (6.47%), Selenium: 4.39µg

(6.27%), Folate: 23.3µg (5.83%), Vitamin A: 236.15IU (4.72%), Manganese: 0.09mg (4.33%), Vitamin B2: 0.07mg (4.11%), Vitamin B3: 0.72mg (3.62%), Iron: 0.6mg (3.35%), Phosphorus: 16.75mg (1.67%), Fiber: 0.41g (1.62%), Vitamin E: 0.23mg (1.57%), Copper: 0.03mg (1.33%)