



Peanut Butter and Jelly Thumbprint Cookies

 Vegetarian

READY IN



290 min.

SERVINGS



30

CALORIES



139 kcal

DESSERT

Ingredients

- 0.5 teaspoon baking soda
- 0.5 cup brown sugar
- 0.7 cup creamy peanut butter
- 1 eggs
- 1.7 cups flour all-purpose
- 0.8 cup raspberry jam seedless
- 0.3 teaspoon salt
- 0.5 cup butter unsalted

- 0.5 teaspoon vanilla extract
- 0.5 cup sugar white

Equipment

- bowl
- baking sheet
- baking paper
- oven
- wire rack
- hand mixer
- spatula

Directions

- Sift flour, baking soda, and salt together in a bowl.
- Beat butter, peanut butter, white sugar, brown sugar, and vanilla together in a separate bowl with an electric mixer until light and fluffy, 1 to 2 minutes. Scrape sides of bowl with a rubber spatula.
- Add egg to butter mixture and beat on medium speed until blended. Scrape side of bowl down again.
- Beat flour mixture into butter mixture on low speed until just blended. Scrape bowl and mix a few more seconds.
- Scoop dough into 2 tablespoon-sized balls and arrange on a baking sheet. Cover baking sheet and refrigerate at least 4 hours (overnight is ideal).
- Preheat oven to 350 degrees F (175 degrees C). Line baking sheets with parchment paper and arrange cookie balls atop paper.
- Bake cookies in the preheated oven until partially cooked, 11 minutes.
- Place raspberry jam in a bowl and stir until syrup consistency.
- Press a soda bottle cap into the center of each cookie until edges of cookies bulge and begin to crack, making an indentation. Fill each indentation with about 1 teaspoon jam.
- Bake cookies until edges are lightly browned, 7 minutes longer. Cool cookies completely on the baking sheet before transferring to a wire rack.

Nutrition Facts

PROTEIN 6.34% FAT 39.29% CARBS 54.37%

Properties

Glycemic Index:7.14, Glycemic Load:9.47, Inflammation Score:-2, Nutrition Score:2.5817391185657%

Nutrients (% of daily need)

Calories: 139.32kcal (6.97%), Fat: 6.22g (9.57%), Saturated Fat: 2.58g (16.13%), Carbohydrates: 19.37g (6.46%), Net Carbohydrates: 18.82g (6.84%), Sugar: 11.64g (12.94%), Cholesterol: 13.59mg (4.53%), Sodium: 68.64mg (2.98%), Alcohol: 0.02g (100%), Alcohol %: 0.09% (100%), Protein: 2.26g (4.52%), Manganese: 0.14mg (6.9%), Vitamin B3: 1.18mg (5.91%), Folate: 19.41µg (4.85%), Selenium: 3.31µg (4.73%), Vitamin B1: 0.06mg (4.3%), Vitamin E: 0.64mg (4.27%), Vitamin B2: 0.06mg (3.55%), Phosphorus: 32.51mg (3.25%), Magnesium: 12.15mg (3.04%), Iron: 0.52mg (2.87%), Copper: 0.05mg (2.31%), Fiber: 0.56g (2.22%), Vitamin A: 102.47IU (2.05%), Vitamin B6: 0.03mg (1.72%), Potassium: 54.29mg (1.55%), Zinc: 0.22mg (1.49%), Vitamin B5: 0.12mg (1.24%), Calcium: 10.38mg (1.04%)