



Pimiento Cheese Cookies

READY IN



215 min.

SERVINGS



1

CALORIES



2157 kcal

Ingredients

- ☐ 0.3 cup butter softened
- ☐ 1 cup flour all-purpose
- ☐ 0.5 cup pecans finely chopped
- ☐ 1 cup pimiento cheese refrigerated
- ☐ 4 tablespoons strawberry preserves

Equipment

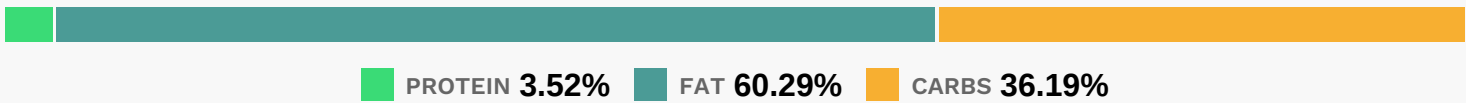
- ☐ baking sheet
- ☐ baking paper
- ☐ oven

- ☐ plastic wrap
- ☐ stand mixer

Directions

- ☐ Beat together flour and pimienta cheese at medium speed with a heavy-duty electric stand mixer 1 minute.
- ☐ Add pecans and butter; beat until blended. Wrap dough in plastic wrap; chill 2 hours.
- ☐ Preheat oven to 40
- ☐ Place dough on a well-floured surface, and roll to 1/8-inch thickness.
- ☐ Cut into 48 rounds with a 2-inch round cutter, rerolling scraps once. Arrange half of rounds 2 inches apart on parchment paper-lined baking sheets; spoon 1/2 tsp. strawberry preserves onto center of each round, and top with remaining rounds, pressing edges to seal.
- ☐ Bake at 400 for 12 to 15 minutes or until golden brown. Cool on baking sheets 10 minutes; transfer to wire racks, and cool completely (about 30 minutes).

Nutrition Facts



Properties

Glycemic Index:190, Glycemic Load:99.07, Inflammation Score:-10, Nutrition Score:36.690000052037%

Flavonoids

Cyanidin: 5.32mg, Cyanidin: 5.32mg, Cyanidin: 5.32mg, Cyanidin: 5.32mg Delphinidin: 3.6mg, Delphinidin: 3.6mg, Delphinidin: 3.6mg, Delphinidin: 3.6mg Catechin: 3.58mg, Catechin: 3.58mg, Catechin: 3.58mg, Catechin: 3.58mg Epigallocatechin: 2.79mg, Epigallocatechin: 2.79mg, Epigallocatechin: 2.79mg, Epigallocatechin: 2.79mg Epicatechin: 0.41mg, Epicatechin: 0.41mg, Epicatechin: 0.41mg, Epicatechin: 0.41mg Epigallocatechin 3-gallate: 1.14mg, Epigallocatechin 3-gallate: 1.14mg, Epigallocatechin 3-gallate: 1.14mg, Epigallocatechin 3-gallate: 1.14mg

Nutrients (% of daily need)

Calories: 2157.47kcal (107.87%), Fat: 138.85g (213.62%), Saturated Fat: 53.94g (337.1%), Carbohydrates: 187.52g (62.51%), Net Carbohydrates: 178.51g (64.91%), Sugar: 62.64g (69.6%), Cholesterol: 251.05mg (83.68%), Sodium: 2844.91mg (123.69%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 18.23g (36.46%), Manganese: 3.11mg (155.6%), Calcium: 943.25mg (94.33%), Vitamin B1: 1.32mg (88.24%), Vitamin A: 3596.49IU (71.93%), Selenium: 46.42µg (66.32%), Folate: 250.14µg (62.54%), Vitamin B2: 0.76mg (44.82%), Copper: 0.85mg (42.7%), Iron: 7.46mg (41.42%), Vitamin B3: 8.01mg (40.06%), Fiber: 9.01g (36.03%), Phosphorus: 300.93mg (30.09%), Vitamin C:

23.06mg (27.95%), Magnesium: 91.73mg (22.93%), Zinc: 3.22mg (21.44%), Vitamin E: 2.18mg (14.54%), Potassium: 411.92mg (11.77%), Vitamin B5: 1.05mg (10.53%), Vitamin B6: 0.18mg (8.83%), Vitamin K: 6.08µg (5.79%), Vitamin B12: 0.1µg (1.61%)