



Raspberry Almond Shortbread Thumbprints

 Vegetarian

READY IN



135 min.

SERVINGS



42

CALORIES



95 kcal

DESSERT

Ingredients

- ☐ 1.5 teaspoons almond extract
- ☐ 1 cup land o lakes® butter softened
- ☐ 2 cups flour all-purpose
- ☐ 1 cup powdered sugar
- ☐ 0.5 cup raspberry jam
- ☐ 0.7 cup sugar
- ☐ 2 teaspoons water

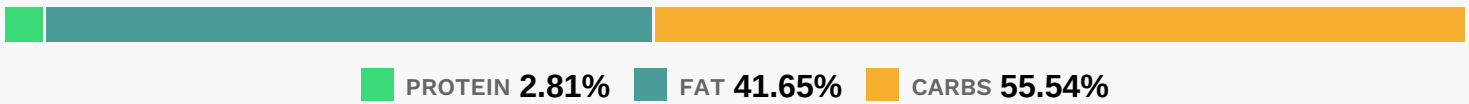
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ whisk

Directions

- ☐ Combine butter, sugar and 1/2 teaspoon almond extract in large bowl. Beat at medium speed, scraping bowl often, until creamy. Reduce speed to low; add flour. Beat until well mixed. Cover; refrigerate at least 1 hour.
- ☐ Heat oven to 350 degrees F. Shape dough into 1-inch balls.
- ☐ Place 2 inches apart onto ungreased cookie sheets. Make indentation in center of each cookie with thumb (edges may crack slightly). Fill each indentation with about 1/4 teaspoon jam.
- ☐ Bake for 14 to 18 minutes or until edges are lightly browned.
- ☐ Let stand 1 minute; remove from cookie sheet. Cool completely.
- ☐ Meanwhile, stir together all glaze ingredients in small bowl with wire whisk until smooth.
- ☐ Add an additional teaspoonful of water if desired for drizzling consistency.
- ☐ Drizzle over cooled cookies.

Nutrition Facts



Properties

Glycemic Index:5.95, Glycemic Load:7.01, Inflammation Score:-1, Nutrition Score:1.1139130592346%

Nutrients (% of daily need)

Calories: 95.42kcal (4.77%), Fat: 4.45g (6.85%), Saturated Fat: 2.79g (17.42%), Carbohydrates: 13.37g (4.46%), Net Carbohydrates: 13.16g (4.79%), Sugar: 7.96g (8.85%), Cholesterol: 11.62mg (3.87%), Sodium: 36.28mg (1.58%), Alcohol: 0.05g (100%), Alcohol %: 0.29% (100%), Protein: 0.68g (1.35%), Vitamin B1: 0.05mg (3.18%), Selenium: 2.19µg (3.13%), Folate: 11.5µg (2.88%), Vitamin A: 135.07IU (2.7%), Manganese: 0.04mg (2.14%), Vitamin B2: 0.04mg (2.09%), Vitamin B3: 0.36mg (1.78%), Iron: 0.3mg (1.67%)