



Raspberry and Almond Thumbprints



Vegetarian



Popular

READY IN



75 min.

SERVINGS



36

CALORIES



105 kcal

DESSERT

Ingredients

- ☐ 0.8 teaspoon almond extract
- ☐ 1 cup butter softened
- ☐ 0.5 cup confectioners' sugar
- ☐ 2 cups flour all-purpose
- ☐ 1 teaspoon milk
- ☐ 0.5 cup raspberry jam seedless
- ☐ 0.7 cup sugar white

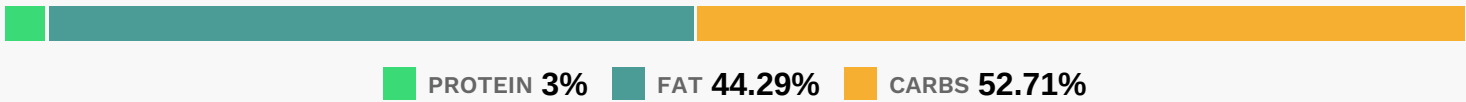
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven

Directions

- ☐ Preheat oven to 350 degrees F (175 degrees C).
- ☐ In a medium bowl, cream together butter and white sugar until smooth.
- ☐ Mix in 1/2 teaspoon almond extract.
- ☐ Mix in flour until dough comes together.
- ☐ Roll dough into 1 1/2 inch balls, and place on ungreased cookie sheets. Make a small hole in the center of each ball, using your thumb and finger, and fill the hole with preserves.
- ☐ Bake for 14 to 18 minutes in preheated oven, or until lightly browned.
- ☐ Let cool 1 minute on the cookie sheet.
- ☐ In a medium bowl, mix together the confectioners' sugar, 3/4 teaspoon almond extract, and milk until smooth.
- ☐ Drizzle lightly over warm cookies.

Nutrition Facts



Properties

Glycemic Index:8, Glycemic Load:8.18, Inflammation Score:-1, Nutrition Score:1.2995652217094%

Nutrients (% of daily need)

Calories: 104.68kcal (5.23%), Fat: 5.2g (8%), Saturated Fat: 3.25g (20.34%), Carbohydrates: 13.93g (4.64%), Net Carbohydrates: 13.69g (4.98%), Sugar: 7.66g (8.51%), Cholesterol: 13.57mg (4.52%), Sodium: 42.33mg (1.84%), Alcohol: 0.03g (100%), Alcohol %: 0.15% (100%), Protein: 0.79g (1.59%), Vitamin B1: 0.06mg (3.71%), Selenium: 2.55µg (3.64%), Folate: 13.42µg (3.35%), Vitamin A: 157.8IU (3.16%), Manganese: 0.05mg (2.48%), Vitamin B2: 0.04mg (2.43%), Vitamin B3: 0.41mg (2.07%), Iron: 0.35mg (1.94%), Vitamin E: 0.16mg (1.04%), Phosphorus: 10.06mg (1.01%)