



## Raspberry Cream Shortbread Sandwich Cookies

READY IN



60 min.

SERVINGS



20

CALORIES



204 kcal

DESSERT

### Ingredients

- ☐ 1 cup butter softened
- ☐ 0.5 cup powdered sugar
- ☐ 2 cups flour all-purpose
- ☐ 0.3 teaspoon salt
- ☐ 0.8 cup marshmallow creme
- ☐ 0.3 cup butter softened
- ☐ 0.7 cup powdered sugar
- ☐ 3 tablespoons raspberry jam red

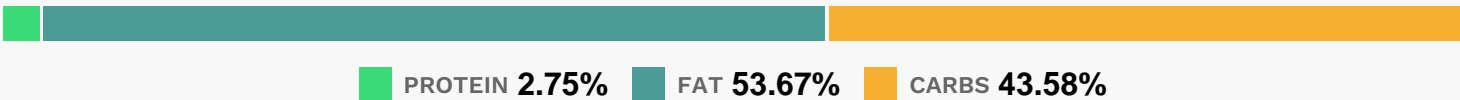
## Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ wire rack
- ☐ hand mixer
- ☐ cookie cutter

## Directions

- ☐ Heat oven to 350°F. In large bowl, stir 1 cup butter and 1/2 cup powdered sugar until well blended. Stir in flour and salt until well mixed. If necessary, knead with hands to form a soft dough.
- ☐ On floured surface, roll dough 1/4 inch thick.
- ☐ Cut with 1 3/4-inch round or scalloped cookie cutter.
- ☐ Place 1/2 inch apart on ungreased cookie sheets. Using 3/4- to 1-inch round or scalloped cookie cutters, cut out and set aside centers of half of the cookies.
- ☐ Bake 13 to 15 minutes or until set. Cool 1 minute; remove from cookie sheets to cooling rack. Cool completely, about 15 minutes.
- ☐ Meanwhile, in large bowl, beat marshmallow creme and 1/3 cup butter with electric mixer on medium speed until well blended. Beat in 2/3 cup powdered sugar on low speed until fluffy and creamy.
- ☐ Spread about 1 1/2 teaspoons frosting on bottom of each whole cookie; top with 1/2 teaspoon preserves. Top with remaining cookies with centers cut out, bottom sides down.

## Nutrition Facts



## Properties

Glycemic Index:11.5, Glycemic Load:8.02, Inflammation Score:-3, Nutrition Score:2.3617391340111%

## Nutrients (% of daily need)

Calories: 204.24kcal (10.21%), Fat: 12.4g (19.07%), Saturated Fat: 7.8g (48.74%), Carbohydrates: 22.65g (7.55%), Net Carbohydrates: 22.28g (8.1%), Sugar: 11.27g (12.53%), Cholesterol: 32.54mg (10.85%), Sodium: 127.73mg (5.55%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 1.43g (2.86%), Vitamin A: 378.18IU (7.56%), Vitamin B1: 0.1mg (6.62%), Selenium: 4.49µg (6.42%), Folate: 23.66µg (5.91%), Manganese: 0.09mg (4.34%), Vitamin B2: 0.07mg (4.15%), Vitamin B3: 0.75mg (3.73%), Iron: 0.6mg (3.35%), Vitamin E: 0.36mg (2.41%), Phosphorus: 17.7mg (1.77%), Fiber: 0.37g (1.48%), Copper: 0.02mg (1.08%), Vitamin K: 1.1µg (1.04%)