



Raspberry Jam Strips

 Dairy Free

READY IN



120 min.

SERVINGS



60

CALORIES



77 kcal

CONDIMENT

DIP

SPREAD

Ingredients

- 1 cup butter softened (2 sticks)
- 0.5 cup granulated sugar
- 0.5 cup brown sugar packed
- 1 eggs
- 1 teaspoon vanilla
- 2.5 cups flour all-purpose
- 1 teaspoon double-acting baking powder
- 0.5 cup raspberry jam

- 1 cup powdered sugar
- 0.5 teaspoon vanilla
- 2 teaspoons water

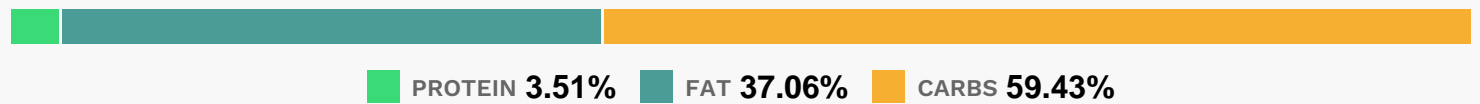
Equipment

- bowl
- baking sheet
- oven
- wooden spoon

Directions

- In large bowl, stir together butter, sugars, egg and 1 teaspoon vanilla. Stir in flour and baking powder. (If dough is soft, cover and refrigerate at least 1 hour.)
- Heat oven to 350°F. Divide dough into 8 equal parts. On ungreased cookie sheet, roll each part into 8-inch rope; press down until 1 1/2 inches wide. Make indentation down center of each with handle of wooden spoon. Fill with 1 measuring tablespoon jam.
- Bake 10 to 12 minutes or until edges are light brown; cool 2 minutes.
- Stir together glaze ingredients until smooth and thin enough to drizzle.
- Drizzle over strips.
- Cut diagonally into 1-inch pieces.

Nutrition Facts



Properties

Glycemic Index:4.87, Glycemic Load:5.11, Inflammation Score:-1, Nutrition Score:1.0686956428639%

Nutrients (% of daily need)

Calories: 76.57kcal (3.83%), Fat: 3.17g (4.88%), Saturated Fat: 0.66g (4.14%), Carbohydrates: 11.45g (3.82%), Net Carbohydrates: 11.28g (4.1%), Sugar: 6.8g (7.56%), Cholesterol: 2.73mg (0.91%), Sodium: 45.38mg (1.97%), Alcohol: 0.03g (100%), Alcohol %: 0.24% (100%), Protein: 0.68g (1.35%), Selenium: 2.09µg (2.99%), Vitamin B1: 0.04mg

(2.8%), Vitamin A: 139.29IU (2.79%), Folate: 10.24µg (2.56%), Vitamin B2: 0.03mg (1.97%), Manganese: 0.04mg (1.92%), Iron: 0.29mg (1.62%), Vitamin B3: 0.31mg (1.56%)