



Raspberry Linzer Windowpane Cookies

READY IN



45 min.

SERVINGS



32

CALORIES



81 kcal

DESSERT

Ingredients

- ☐ 0.5 teaspoon baking soda
- ☐ 0.5 cup butter softened
- ☐ 0.3 cup egg substitute
- ☐ 9 ounces flour all-purpose
- ☐ 0.8 cup granulated sugar
- ☐ 0.3 teaspoon ground cinnamon
- ☐ 2 teaspoons powdered sugar
- ☐ 0.3 cup raspberry jam seedless
- ☐ 0.3 teaspoon salt

Equipment

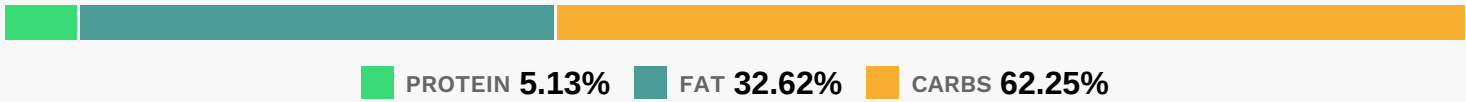
- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ knife
- ☐ whisk
- ☐ blender
- ☐ plastic wrap
- ☐ cookie cutter
- ☐ measuring cup

Directions

- ☐ Lightly spoon flour into dry measuring cups; level with a knife.
- ☐ Combine flour, baking soda, salt, and cinnamon, stirring well with a whisk.
- ☐ Place granulated sugar and butter in a large bowl; beat with a mixer at high speed until light and fluffy.
- ☐ Add egg substitute; beat until well blended. Beating at low speed, gradually add flour mixture; beat just until a soft dough forms. Divide dough into 2 equal portions, and wrap each dough portion in plastic wrap. Chill at least 1 hour.
- ☐ Preheat oven to 37
- ☐ Roll each dough portion into a 1/8-inch thickness on a lightly floured surface; cut with a 2-inch square cookie cutter with fluted edges to form 32 cookies. Repeat procedure with remaining dough portion.
- ☐ Place cookies 1 inch apart on parchment-lined baking sheets.
- ☐ Cut out centers of 32 cookies with a 1-inch square cookie cutter with fluted edges.
- ☐ Bake cookies at 375 for 10 minutes or until edges are lightly browned. Cool on pans 5 minutes.
- ☐ Remove from pans; cool completely on wire racks.
- ☐ Spread center of each whole cookie with about 1/2 teaspoon jam.
- ☐ Sprinkle cut-out cookies with powdered sugar. (A)

Place 1 cut-out cookie on top of each whole cookie.

Nutrition Facts



Properties

Glycemic Index:7.97, Glycemic Load:8.67, Inflammation Score:-1, Nutrition Score:1.4569565213245%

Nutrients (% of daily need)

Calories: 81.31kcal (4.07%), Fat: 2.97g (4.57%), Saturated Fat: 1.84g (11.47%), Carbohydrates: 12.76g (4.25%), Net Carbohydrates: 12.51g (4.55%), Sugar: 6.15g (6.83%), Cholesterol: 7.63mg (2.54%), Sodium: 62.87mg (2.73%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 1.05g (2.1%), Selenium: 3.6µg (5.14%), Vitamin B1: 0.07mg (4.36%), Folate: 15.29µg (3.82%), Vitamin B2: 0.05mg (2.99%), Manganese: 0.06mg (2.93%), Vitamin B3: 0.48mg (2.38%), Iron: 0.42mg (2.36%), Vitamin A: 92.9IU (1.86%), Phosphorus: 11.33mg (1.13%), Fiber: 0.25g (1.01%)