

# **Raspberry-Orange Thumbprints**

🕭 Vegetarian



### Ingredients

- 1 cup butter softened
- 0.8 cup granulated sugar
  - 1 eggs
- 1 teaspoon orange zest grated
- 0.5 teaspoon vanilla
- 2 cups flour all-purpose
- 0.5 teaspoon salt
- 1 serving powdered sugar

## Equipment

bowl
baking sheet
baking paper
oven
oven
wire rack
plastic wrap
hand mixer
wooden spoon

### Directions

In large bowl, beat butter with electric mixer on medium speed until creamy; add granulated
sugar, beating until blended.

Add egg, orange peel and vanilla; beat until blended. On low speed, beat in flour and salt until blended. Wrap dough in plastic wrap. Refrigerate 1 hour.

Heat oven to 350°F. Line cookie sheet with cooking parchment paper. Shape dough into 1– inch balls. On cookie sheet, place balls 2 inches apart. Press thumb into center of each cookie to make indentation, but do not press all the way to the cookie sheet.

Bake 12 to 15 minutes or until light golden brown. Quickly remake indentations with end of wooden spoon, if necessary. Immediately remove from cookie sheet to cooling rack; cool completely.

Sprinkle with powdered sugar. Fill each thumbprint with about 1/4 measuring teaspoon of jam.

#### **Nutrition Facts**

PROTEIN 3.86% 📕 FAT 49.36% 📒 CARBS 46.78%

#### **Properties**

Glycemic Index:6.95, Glycemic Load:7.63, Inflammation Score:-1, Nutrition Score:1.3673913090125%

#### Nutrients (% of daily need)

Calories: 95.92kcal (4.8%), Fat: 5.31g (8.17%), Saturated Fat: 3.29g (20.56%), Carbohydrates: 11.33g (3.78%), Net Carbohydrates: 11.11g (4.04%), Sugar: 5.55g (6.17%), Cholesterol: 18.1mg (6.03%), Sodium: 75.53mg (3.28%), Alcohol: 0.02g (100%), Alcohol %: 0.11% (100%), Protein: 0.93g (1.87%), Selenium: 2.87µg (4.1%), Vitamin B1: 0.06mg (3.72%), Folate: 13.75µg (3.44%), Vitamin A: 164.41IU (3.29%), Vitamin B2: 0.04mg (2.63%), Manganese: 0.05mg (2.45%), Vitamin B3: 0.42mg (2.08%), Iron: 0.36mg (2%), Phosphorus: 11.9mg (1.19%), Vitamin E: 0.17mg (1.11%)