



Raspberry-Orange Thumbprints

 Vegetarian

READY IN



120 min.

SERVINGS



36

CALORIES



126 kcal

DESSERT

Ingredients

- ☐ 1 cup butter softened
- ☐ 1 eggs
- ☐ 2 cups flour all-purpose
- ☐ 0.8 cup granulated sugar
- ☐ 1 teaspoon orange zest grated
- ☐ 36 servings powdered sugar
- ☐ 0.3 cup raspberry jam (or other favorite flavor)
- ☐ 0.5 teaspoon salt

☐ 0.5 teaspoon vanilla

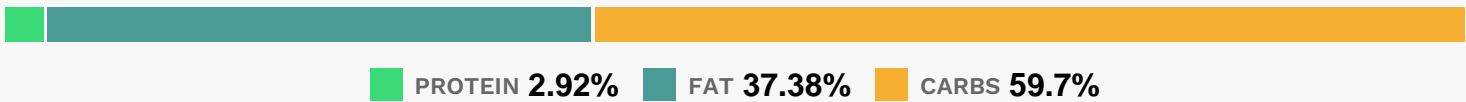
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ baking paper
- ☐ 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 350F. 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



Properties

Glycemic Index:6.95, Glycemic Load:7.63, Inflammation Score:-1, Nutrition Score:1.3778260829656%

Nutrients (% of daily need)

Calories: 126.18kcal (6.31%), Fat: 5.31g (8.17%), Saturated Fat: 3.29g (20.56%), Carbohydrates: 19.09g (6.36%), Net Carbohydrates: 18.87g (6.86%), Sugar: 13.16g (14.62%), Cholesterol: 18.1mg (6.03%), Sodium: 75.68mg (3.29%), Alcohol: 0.02g (100%), Alcohol %: 0.08% (100%), Protein: 0.93g (1.87%), Selenium: 2.91µg (4.16%), Vitamin B1: 0.06mg (3.72%), Folate: 13.75µg (3.44%), Vitamin A: 164.41IU (3.29%), Vitamin B2: 0.05mg (2.72%), Manganese: 0.05mg (2.47%), Vitamin B3: 0.42mg (2.08%), Iron: 0.36mg (2.02%), Phosphorus: 11.9mg (1.19%), Vitamin E: 0.17mg (1.11%)