



## Raspberry Pinwheels

 Vegetarian

READY IN



45 min.

SERVINGS



54

CALORIES



73 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

### Ingredients

- 8 ounce cream cheese at room temperature
- 1 large eggs beaten
- 2 cups flour all-purpose plus more for the work surface
- 0.5 cup granulated sugar
- 0.5 cup raspberry jam seedless
- 2 tablespoons sugar
- 0.8 cup butter unsalted at room temperature ()
- 0.5 teaspoon vanilla extract pure

## Equipment

- baking sheet
- oven
- plastic wrap
- hand mixer
- wax paper
- canning jar

## Directions

- With an electric mixer, beat the butter, cream cheese, and granulated sugar until fluffy.
- Mix in the vanilla. Gradually add the flour, mixing until just incorporated. Turn the dough onto a floured work surface and gently knead it 2 to 3 times, just to bring it together. Form the dough into two 1-inch-thick squares. Wrap in plastic wrap and refrigerate for 1 hour. On a lightly floured piece of parchment, roll one of the dough squares into a 9-by-12-inch rectangle.
- Spread half the jam over the dough.
- Cut the dough crosswise into thirds, making three 9-by-4-inch rectangles. Starting from the long side of each rectangle, roll into logs. Wrap in wax paper and refrigerate until firm, 30 minutes. Repeat with the remaining dough.
- Heat oven to 350 F. Slice the logs into 1-inch pieces and space 1 1/2 inches apart on parchment-lined baking sheets.
- Brush with the egg and sprinkle with the turbinado sugar.
- Bake until golden, 20 to 25 minutes. **To Wrap:** A 32-ounce glass canning jar will neatly hold 2 dozen pinwheels. You can play up the cookies' two-tone theme with a striped ribbon tied around the jar's mouth and a colorful adhesive bow. **To Freeze:** Instead of refrigerating the logs, freeze them for up to 2 months. To bake, follow the recipe instructions, cutting and baking the dough from frozen, and use the upper end of the time range.

## Nutrition Facts

 **PROTEIN 4.83%**  **FAT 50.54%**  **CARBS 44.63%**

## Properties

Glycemic Index:5.5, Glycemic Load:5.4, Inflammation Score:-1, Nutrition Score:1.1204347830752%

## **Nutrients (% of daily need)**

Calories: 73.18kcal (3.66%), Fat: 4.14g (6.38%), Saturated Fat: 2.5g (15.65%), Carbohydrates: 8.23g (2.74%), Net Carbohydrates: 8.07g (2.94%), Sugar: 4g (4.44%), Cholesterol: 14.46mg (4.82%), Sodium: 15.98mg (0.69%), Alcohol: 0.01g (100%), Alcohol %: 0.09% (100%), Protein: 0.89g (1.78%), Selenium: 2.32µg (3.32%), Vitamin A: 140.19IU (2.8%), Vitamin B1: 0.04mg (2.56%), Folate: 9.73µg (2.43%), Vitamin B2: 0.04mg (2.39%), Manganese: 0.03mg (1.69%), Iron: 0.25mg (1.4%), Vitamin B3: 0.28mg (1.4%), Phosphorus: 12.68mg (1.27%)