



Raspberry Pistachio Thumbprints

 Dairy Free

READY IN



110 min.

SERVINGS



42

CALORIES



107 kcal

DESSERT

Ingredients

- ☐ 1 cup butter softened
- ☐ 0.5 cup powdered sugar
- ☐ 2 cups flour all-purpose
- ☐ 0.3 teaspoon salt
- ☐ 1 teaspoon vanilla
- ☐ 1 cup pistachios finely chopped
- ☐ 12 oz raspberry jam red
- ☐ 2 tablespoons powdered sugar

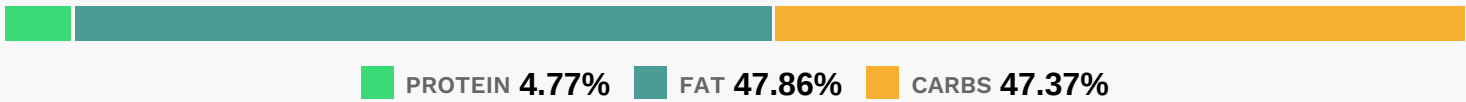
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ wire rack
- ☐ hand mixer
- ☐ wooden spoon

Directions

- ☐ Heat oven to 325°F. In large bowl, beat butter and 1/2 cup powdered sugar with electric mixer on medium speed until creamy. Stir in flour, salt, vanilla and nuts.
- ☐ Shape dough into 1 1/4-inch balls. On ungreased cookie sheet, place balls about 1 inch apart. Press thumb into center of each cookie to make indentation, but do not press all the way to the cookie sheet.
- ☐ Bake 15 to 17 minutes or until set but not browned. Quickly remake indentation with end of wooden spoon handle if necessary.
- ☐ Remove from cookie sheet to cooling rack; cool completely, about 30 minutes.
- ☐ Fill each thumbprint with about 1 rounded teaspoonful of jam.
- ☐ Sprinkle 2 tablespoons powdered sugar over jam-filled centers.

Nutrition Facts



Properties

Glycemic Index:3.52, Glycemic Load:6.4, Inflammation Score:-2, Nutrition Score:1.9173913191518%

Flavonoids

Cyanidin: 0.21mg, Cyanidin: 0.21mg, Cyanidin: 0.21mg, Cyanidin: 0.21mg Catechin: 0.1mg, Catechin: 0.1mg, Catechin: 0.1mg, Catechin: 0.1mg Epigallocatechin: 0.06mg, Epigallocatechin: 0.06mg, Epigallocatechin: 0.06mg, Epigallocatechin: 0.06mg Epicatechin: 0.02mg, Epicatechin: 0.02mg, Epicatechin: 0.02mg, Epicatechin: 0.02mg Epigallocatechin 3-gallate: 0.01mg, Epigallocatechin 3-gallate: 0.01mg, Epigallocatechin 3-gallate: 0.01mg, Epigallocatechin 3-gallate: 0.01mg

Epigallocatechin 3–gallate: 0.01mg Quercetin: 0.04mg, Quercetin: 0.04mg, Quercetin: 0.04mg, Quercetin: 0.04mg

Nutrients (% of daily need)

Calories: 106.82kcal (5.34%), Fat: 5.74g (8.84%), Saturated Fat: 1.08g (6.72%), Carbohydrates: 12.8g (4.27%), Net Carbohydrates: 12.24g (4.45%), Sugar: 5.95g (6.61%), Cholesterol: 0mg (0%), Sodium: 67.59mg (2.94%), Alcohol: 0.03g (100%), Alcohol %: 0.17% (100%), Protein: 1.29g (2.57%), Vitamin B1: 0.07mg (4.94%), Vitamin A: 205.48IU (4.11%), Manganese: 0.08mg (3.97%), Selenium: 2.4µg (3.42%), Folate: 13.33µg (3.33%), Copper: 0.05mg (2.75%), Vitamin B6: 0.05mg (2.73%), Vitamin B2: 0.04mg (2.51%), Iron: 0.43mg (2.4%), Phosphorus: 23.57mg (2.36%), Fiber: 0.55g (2.21%), Vitamin B3: 0.39mg (1.97%), Vitamin E: 0.25mg (1.65%), Magnesium: 5.35mg (1.34%), Potassium: 45.07mg (1.29%), Vitamin C: 0.89mg (1.08%)