



Raspberry Pistachio Thumbprints

 Vegetarian

READY IN



40 min.

SERVINGS



36

CALORIES



110 kcal

DESSERT

Ingredients

- 1 cup butter softened
- 0.5 cup powdered sugar
- 1 teaspoon vanilla extract
- 2 cups flour all-purpose
- 0.3 teaspoon salt
- 1 cup pistachios finely chopped
- 0.5 cup raspberry jam seedless
- 1 serving powdered sugar

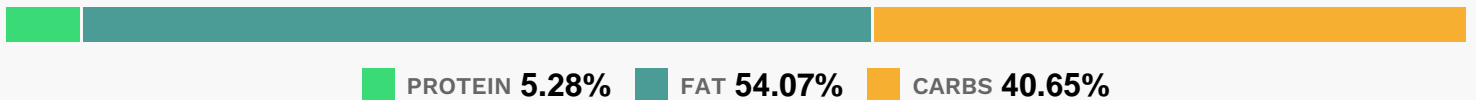
Equipment

- bowl
- baking sheet
- oven
- whisk

Directions

- Preheat oven to 325°. Cream butter and confectioners' sugar until light and fluffy, 5–7 minutes. Beat in vanilla. In another bowl, whisk flour and salt; gradually beat into creamed mixture.
- Add pistachios; mix well.
- Shape dough into 1-in. balls.
- Place 1 in. apart on ungreased baking sheets. Press a deep indentation in center of each with your thumb; fill each with 1/2 teaspoon jam.
- Bake until bottoms are light brown, 13–16 minutes.
- Remove from pans to wire racks to cool. If desired, dust with additional confectioners' sugar.

Nutrition Facts



Properties

Glycemic Index:5.5, Glycemic Load:5.7, Inflammation Score:-2, Nutrition Score:2.093478270199%

Flavonoids

Cyanidin: 0.25mg, Cyanidin: 0.25mg, Cyanidin: 0.25mg, Cyanidin: 0.25mg Catechin: 0.12mg, Catechin: 0.12mg, Catechin: 0.12mg, Catechin: 0.12mg Epigallocatechin: 0.07mg, Epigallocatechin: 0.07mg, Epigallocatechin: 0.07mg, Epigallocatechin: 0.07mg Epicatechin: 0.03mg, Epicatechin: 0.03mg, Epicatechin: 0.03mg, Epicatechin: 0.03mg Epigallocatechin 3-gallate: 0.01mg, Epigallocatechin 3-gallate: 0.01mg, Epigallocatechin 3-gallate: 0.01mg, Epigallocatechin 3-gallate: 0.01mg Quercetin: 0.05mg, Quercetin: 0.05mg, Quercetin: 0.05mg, Quercetin: 0.05mg

Nutrients (% of daily need)

Calories: 110.49kcal (5.52%), Fat: 6.74g (10.36%), Saturated Fat: 3.44g (21.51%), Carbohydrates: 11.4g (3.8%), Net Carbohydrates: 10.8g (3.93%), Sugar: 4.44g (4.93%), Cholesterol: 13.56mg (4.52%), Sodium: 58.43mg (2.54%), Alcohol: 0.04g (100%), Alcohol %: 0.21% (100%), Protein: 1.48g (2.96%), Vitamin B1: 0.09mg (5.69%), Manganese: 0.09mg (4.53%), Selenium: 2.76µg (3.95%), Folate: 15.16µg (3.79%), Vitamin A: 171.76IU (3.44%), Vitamin B6: 0.06mg (3.12%), Copper: 0.06mg (2.97%), Vitamin B2: 0.05mg (2.7%), Iron: 0.48mg (2.68%), Phosphorus: 26.66mg (2.67%), Fiber: 0.59g (2.37%), Vitamin B3: 0.46mg (2.3%), Vitamin E: 0.23mg (1.56%), Magnesium: 5.99mg (1.5%), Potassium: 47.81mg (1.37%)