



## Raspberry Ribbon Slices

READY IN



60 min.

SERVINGS



36

CALORIES



69 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

### Ingredients

- 17.5 oz sugar cookie mix
- 1 serving eggs for on cookie mix pouch as directed for drop cookies
- 3 tablespoons flour all-purpose
- 3 tablespoons raspberries seedless your favorite
- 0.8 cup powdered sugar
- 2 teaspoons milk

### Equipment

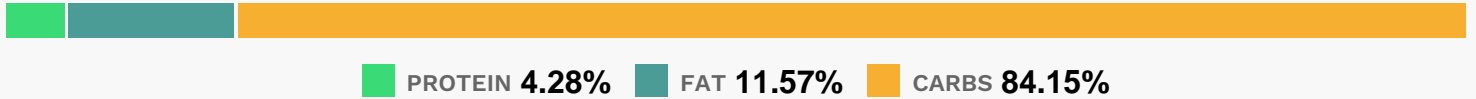
- baking sheet

- oven
- wire rack
- wooden spoon

## Directions

- Make cookie dough as directed on package for drop cookies, adding flour; blend. Divide dough into thirds. Shape each third into 12-inch log.
- Place logs 3 inches apart on 2 ungreased cookie sheets.
- Bake at 375°F for 15 to 18 minutes or until edges are light golden brown. Cool 5 minutes. Using handle of wooden spoon or finger, make depression about 1/2 inch wide and 1/4 inch deep lengthwise down center of each roll. Fill indentations on each roll with generous tablespoon jam. Cool; place on cooling rack. Cool completely.
- Mix powdered sugar and just enough milk for drizzling consistency; blend.
- Drizzle icing over cooled logs.
- Cut each roll diagonally into 12 pieces.

## Nutrition Facts



## Properties

Glycemic Index:3.86, Glycemic Load:0.37, Inflammation Score:0, Nutrition Score:0.37521738947734%

## Flavonoids

Cyanidin: 0.56mg, Cyanidin: 0.56mg, Cyanidin: 0.56mg, Cyanidin: 0.56mg Delphinidin: 0.02mg, Delphinidin: 0.02mg, Delphinidin: 0.02mg, Delphinidin: 0.02mg Pelargonidin: 0.01mg, Pelargonidin: 0.01mg, Pelargonidin: 0.01mg, Pelargonidin: 0.01mg Catechin: 0.02mg, Catechin: 0.02mg, Catechin: 0.02mg, Catechin: 0.02mg Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg Epicatechin: 0.04mg, Epicatechin: 0.04mg, Epicatechin: 0.04mg, Epicatechin: 0.04mg Epigallocatechin 3-gallate: 0.01mg, Epigallocatechin 3-gallate: 0.01mg, Epigallocatechin 3-gallate: 0.01mg, Epigallocatechin 3-gallate: 0.01mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

## Nutrients (% of daily need)

Calories: 68.7kcal (3.44%), Fat: 0.88g (1.36%), Saturated Fat: 0.04g (0.28%), Carbohydrates: 14.45g (4.82%), Net Carbohydrates: 14.36g (5.22%), Sugar: 8.91g (9.9%), Cholesterol: 4.58mg (1.53%), Sodium: 41.29mg (1.8%), Alcohol:

Og (100%), Alcohol %: 0% (100%), Protein: 0.73g (1.47%), Folate: 4.18µg (1.05%)