



Raspberry Sandwich Cookies

 Vegetarian

READY IN



20 min.

SERVINGS



20

CALORIES



159 kcal

DESSERT

Ingredients

- 1 large eggs
- 2 cups flour all-purpose
- 2 tablespoons lemon zest grated
- 0.5 cup raspberry jam
- 0.3 teaspoon salt
- 0.7 cup sugar
- 12 tablespoons butter unsalted at room temperature

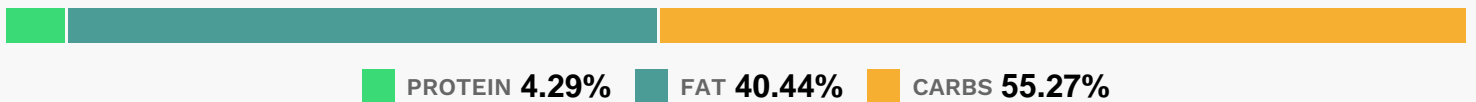
Equipment

- baking sheet
- oven
- plastic wrap
- hand mixer

Directions

- Using an electric mixer on medium–high speed, beat butter until light, 2 minutes. Beat in 2/3 cup sugar and zest, then egg and salt. Beat in flour 1 cup at a time. Divide dough in half and form into 2 disks. Wrap in plastic wrap and chill for at least 1 hour or overnight.
- Preheat oven to 375F; line 2 large baking sheets with parchment. On a lightly floured surface, roll out a disk to 1/4-inch thickness.
- Cut out cookies with a 2 1/2-inch cutter.
- Place 1/2 inch apart on sheets. Gather dough scraps, reroll and cut more cookies.
- Sprinkle cookies with 1 1/2 tsp. sugar. Repeat with remaining dough disk.
- Bake cookies until golden around edges, 10 to 12 minutes.
- Place baking sheets on wire racks for 5 minutes, then transfer cookies to racks to cool.
- Spread 1 tsp. jam on bottom of a cookie; sandwich with another. Repeat with remaining cookies and jam.

Nutrition Facts



Properties

Glycemic Index:10, Glycemic Load:14.72, Inflammation Score:-2, Nutrition Score:2.5517391173736%

Nutrients (% of daily need)

Calories: 158.88kcal (7.94%), Fat: 7.2g (11.08%), Saturated Fat: 4.41g (27.59%), Carbohydrates: 22.15g (7.38%), Net Carbohydrates: 21.66g (7.88%), Sugar: 10.85g (12.05%), Cholesterol: 27.36mg (9.12%), Sodium: 36.62mg (1.59%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 1.72g (3.44%), Selenium: 5.3µg (7.58%), Vitamin B1: 0.1mg (6.75%), Folate: 25.32µg (6.33%), Vitamin B2: 0.08mg (4.96%), Manganese: 0.09mg (4.5%), Vitamin A: 223.72IU (4.47%), Iron: 0.68mg (3.75%), Vitamin B3: 0.75mg (3.74%), Phosphorus: 22.15mg (2.22%), Fiber: 0.49g (1.98%), Vitamin C: 1.52mg (1.84%), Vitamin E: 0.24mg (1.6%), Copper: 0.03mg (1.53%), Vitamin D: 0.18µg (1.17%), Vitamin B5: 0.11mg (1.06%)