



Raspberry Shortbread

 Vegetarian

READY IN



45 min.

SERVINGS



72

CALORIES



60 kcal

DESSERT

Ingredients

- ☐ 0.5 teaspoon almond extract
- ☐ 1 cup butter softened
- ☐ 2.5 cups flour all-purpose
- ☐ 0.5 cup powdered sugar
- ☐ 10 ounce raspberry jam seedless
- ☐ 0.7 cup sugar
- ☐ 3.5 tablespoons water

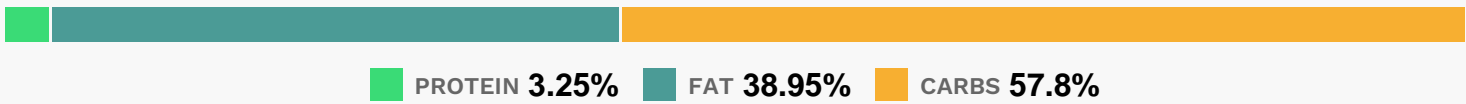
Equipment

- ☐ baking sheet
- ☐ oven
- ☐ whisk
- ☐ hand mixer
- ☐ wooden spoon

Directions

- ☐ Beat butter and 2/3 cup sugar at medium speed with an electric mixer until light and fluffy. Gradually add flour, beating at low speed until blended.
- ☐ Divide dough into 6 equal portions, and roll each dough portion into a 12-inch-long x 1-inch-wide strip.
- ☐ Place 3 dough strips on each of 2 lightly greased baking sheets.
- ☐ Make a 1/2-inch-wide x 1/4-inch-deep indentation down center of each strip, using the handle of a wooden spoon.
- ☐ Bake, in 2 batches, at 350 for 15 minutes.
- ☐ Remove from oven, and spoon jam into indentations.
- ☐ Bake 5 more minutes or until lightly browned.
- ☐ Whisk together powdered sugar, 3 1/2 tablespoons water, and almond extract; drizzle over warm shortbread.
- ☐ Cut each strip diagonally into 12 (1-inch-wide) slices. Cool in pans on wire racks. Store in an airtight container.

Nutrition Facts



Properties

Glycemic Index:3.47, Glycemic Load:5.16, Inflammation Score:-1, Nutrition Score:0.79869564331096%

Nutrients (% of daily need)

Calories: 59.8kcal (2.99%), Fat: 2.61g (4.01%), Saturated Fat: 1.63g (10.17%), Carbohydrates: 8.71g (2.9%), Net Carbohydrates: 8.55g (3.11%), Sugar: 4.59g (5.1%), Cholesterol: 6.78mg (2.26%), Sodium: 21.69mg (0.94%), Alcohol:

0.01g (100%), Alcohol %: 0.08% (100%), Protein: 0.49g (0.98%), Vitamin B1: 0.03mg (2.32%), Selenium: 1.6µg (2.28%), Folate: 8.47µg (2.12%), Vitamin A: 78.79IU (1.58%), Manganese: 0.03mg (1.57%), Vitamin B2: 0.03mg (1.53%), Vitamin B3: 0.26mg (1.3%), Iron: 0.22mg (1.24%)