



## Raspberry Thumbprint Cookies



Dairy Free



Popular

READY IN



70 min.

SERVINGS



66

CALORIES



68 kcal

DESSERT

### Ingredients

- ☐ 17.5 oz sugar cookie mix
- ☐ 0.5 cup butter softened
- ☐ 1 eggs
- ☐ 3 tablespoons flour all-purpose
- ☐ 0.3 cup raspberry jam seedless
- ☐ 1 cup peppermint candies white

### Equipment

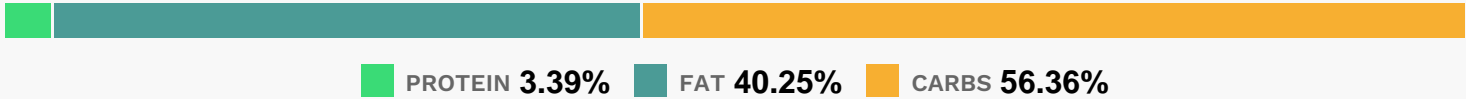
- ☐ bowl

- ☐ baking sheet
- ☐ oven
- ☐ wire rack
- ☐ wooden spoon
- ☐ ziploc bags
- ☐ microwave

## Directions

- ☐ Heat oven to 375°F. In large bowl, stir cookie mix, butter, egg and flour until dough forms.
- ☐ Roll dough into 3/4-inch balls; place 2-inches apart on ungreased cookie sheet. Using thumb or handle of wooden spoon, make indentation in center of each cookie. Spoon about 1/4 teaspoon jam into each indentation.
- ☐ Bake 8 to 10 minutes or until edges are light golden brown. Cool 5 minutes; remove from cookie sheet to wire rack.
- ☐ In small microwavable bowl, microwave baking chips on High 1 to 2 minutes or until chips are melted; stir until smooth. Spoon melted chips into small resealable plastic bag; cut small hole in corner of bag. Squeeze bag gently to drizzle melted chips over cookies.

## Nutrition Facts



## Properties

Glycemic Index:1.97, Glycemic Load:0.83, Inflammation Score:-1, Nutrition Score:0.29130434277265%

## Nutrients (% of daily need)

Calories: 68.33kcal (3.42%), Fat: 3.1g (4.77%), Saturated Fat: 1.37g (8.57%), Carbohydrates: 9.76g (3.25%), Net Carbohydrates: 9.73g (3.54%), Sugar: 6.36g (7.07%), Cholesterol: 2.48mg (0.83%), Sodium: 41.42mg (1.8%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.59g (1.17%), Vitamin A: 65.11IU (1.3%)