



Raspberry Thumbprint Cookies

 Dairy Free

READY IN



70 min.

SERVINGS



66

CALORIES



104 kcal

DESSERT

Ingredients

- ☐ 0.5 cup butter softened
- ☐ 1 eggs
- ☐ 3 tablespoons flour all-purpose
- ☐ 1 cup vanilla extract white
- ☐ 0.3 cup raspberry jam seedless
- ☐ 66 servings sugar green red
- ☐ 1 pouch sugar cookie mix (1 lb 1.5 oz)

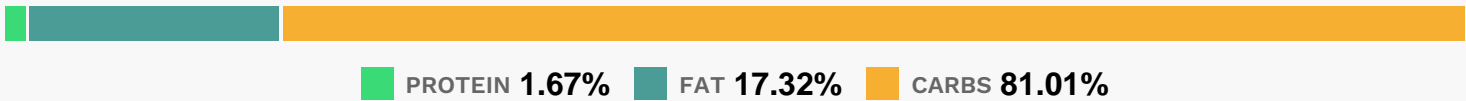
Equipment

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

Directions

- ☐ Heat oven to 375F. 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.
- ☐ Sprinkle with colored sugar.

Nutrition Facts



Properties

Glycemic Index:3.03, Glycemic Load:9.21, Inflammation Score:-1, Nutrition Score:0.33217391177364%

Nutrients (% of daily need)

Calories: 104.14kcal (5.21%), Fat: 1.9g (2.92%), Saturated Fat: 0.31g (1.93%), Carbohydrates: 19.98g (6.66%), Net Carbohydrates: 19.96g (7.26%), Sugar: 16.7g (18.55%), Cholesterol: 2.48mg (0.83%), Sodium: 39.59mg (1.72%), Alcohol: 1.08g (100%), Alcohol %: 5.07% (100%), Protein: 0.41g (0.82%), Vitamin A: 65.11IU (1.3%)