



Raspberry Window Shortbread

 Vegetarian

READY IN



45 min.

SERVINGS



26

CALORIES



148 kcal

DESSERT

Ingredients

- ☐ 2 cups flour
- ☐ 0.5 cup granulated sugar
- ☐ 2.5 teaspoons milk
- ☐ 1.5 cups powdered sugar divided
- ☐ 4 tbsp raspberry jam
- ☐ 0.3 teaspoon salt
- ☐ 1 cup butter unsalted cold cubed

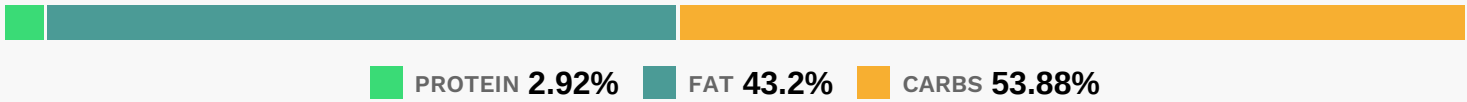
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ stand mixer

Directions

- ☐ Preheat oven to 32
- ☐ Put flour, butter, granulated sugar, and salt in the bowl of a stand mixer.
- ☐ Mix on low speed to blend, then increase to medium and mix until dough is no longer crumbly and just comes together.
- ☐ Form dough into a disk and chill 30 minutes. On a lightly floured work surface, roll out dough until 1/8 in. thick. Use a selection of 1 1/2-in. decorative cutters to cut as many shapes as you can, making sure you have an equal number of each shape to form a top and bottom and rerolling scraps as needed. Arrange cookies 1 in. apart on baking sheets. Use a variety of smaller cutters to remove center from half of cookies (the tops). Chill on sheets 15 minutes.
- ☐ Bake until light golden brown, 12 to 15 minutes.
- ☐ When cool, spread each whole cookie with about 1/2 tsp. jam.
- ☐ Sprinkle half of cut-out tops evenly with 1/2 cup powdered sugar.
- ☐ Mix remaining 1 cup powdered sugar with milk to thin, then dip tops of remaining cut-out tops with glaze. If you like, dip some glazed tops into sparkle sugar. Set all tops on jam-topped bottoms.

Nutrition Facts



Properties

Glycemic Index:9.16, Glycemic Load:9.15, Inflammation Score:-2, Nutrition Score:1.7856521774893%

Nutrients (% of daily need)

Calories: 148.18kcal (7.41%), Fat: 7.21g (11.09%), Saturated Fat: 4.51g (28.18%), Carbohydrates: 20.23g (6.74%), Net Carbohydrates: 19.93g (7.25%), Sugar: 12.16g (13.51%), Cholesterol: 18.83mg (6.28%), Sodium: 24.86mg (1.08%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.09g (2.19%), Vitamin B1: 0.08mg (5.11%), Selenium: 3.48µg

(4.97%), Folate: 18.2µg (4.55%), Vitamin A: 218.96IU (4.38%), Manganese: 0.07mg (3.38%), Vitamin B2: 0.06mg (3.27%), Vitamin B3: 0.57mg (2.86%), Iron: 0.47mg (2.61%), Vitamin E: 0.21mg (1.42%), Phosphorus: 13.55mg (1.36%), Fiber: 0.29g (1.17%)