



## Red Velvet Thumbprints

READY IN



75 min.

SERVINGS



42

CALORIES



127 kcal

DESSERT

### Ingredients

- ☐ 1 cup butter softened
- ☐ 1 cup sugar
- ☐ 1 eggs
- ☐ 4 teaspoons food coloring red
- ☐ 1 teaspoon vanilla
- ☐ 2.5 cups flour all-purpose
- ☐ 3 tablespoons cocoa powder unsweetened
- ☐ 0.3 teaspoon salt
- ☐ 11 oz peppermint candies white ( 2 cups)

# Equipment

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

# Directions

- ☐ Heat oven to 350°F. Line cookie sheet with cooking parchment paper.
- ☐ In large bowl, beat butter and sugar with electric mixer on medium speed about 2 minutes or until creamy. Stir in egg, food coloring and vanilla until well blended. On low speed, beat in flour, cocoa and salt until blended.
- ☐ Shape dough into 1-inch balls. On cookie sheets, place balls 2 inches apart. Press thumb into center of each cookie to make indentation, but do not press all the way to the cookie sheet.
- ☐ Bake 12 minutes or until set. Cool 2 minutes; quickly remake indentations with end of wooden spoon, if necessary.
- ☐ Remove from cookie sheet to cooling rack. Cool completely, about 10 minutes.
- ☐ In small microwavable bowl, microwave white baking chips uncovered on High 30 to 50 seconds, stirring once, until softened and chips can be stirred smooth. Spoon melted chips into resealable food-storage plastic bag; seal bag.
- ☐ Cut off tiny corner of bag. Twist bag above melted chips. Squeeze bag to fill each thumbprint cookie.
- ☐ Let stand until set.

# Nutrition Facts



 PROTEIN **4.24%**  FAT **49.6%**  CARBS **46.16%**

Properties

Glycemic Index:4.64, Glycemic Load:7.43, Inflammation Score:-1, Nutrition Score:1.5317391267289%

Flavonoids

Catechin: 0.23mg, Catechin: 0.23mg, Catechin: 0.23mg, Catechin: 0.23mg Epicatechin: 0.7mg, Epicatechin: 0.7mg, Epicatechin: 0.7mg, Epicatechin: 0.7mg Quercetin: 0.04mg, Quercetin: 0.04mg, Quercetin: 0.04mg, Quercetin: 0.04mg

Nutrients (% of daily need)

Calories: 127.07kcal (6.35%), Fat: 7.19g (11.06%), Saturated Fat: 5.05g (31.57%), Carbohydrates: 15.05g (5.02%), Net Carbohydrates: 14.72g (5.35%), Sugar: 9.01g (10.02%), Cholesterol: 15.52mg (5.17%), Sodium: 54.97mg (2.39%), Alcohol: 0.03g (100%), Alcohol %: 0.15% (100%), Protein: 1.38g (2.77%), Selenium: 2.98µg (4.25%), Vitamin B1: 0.06mg (3.96%), Folate: 14.38µg (3.6%), Manganese: 0.07mg (3.26%), Vitamin A: 140.72IU (2.81%), Vitamin B2: 0.05mg (2.66%), Iron: 0.42mg (2.32%), Vitamin B3: 0.45mg (2.25%), Calcium: 14.66mg (1.47%), Phosphorus: 14.03mg (1.4%), Fiber: 0.33g (1.33%), Copper: 0.03mg (1.27%)