



Red Velvet Thumbprints

 Vegetarian

READY IN



75 min.

SERVINGS



42

CALORIES



108 kcal

DESSERT

Ingredients

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

- ☐ 1 teaspoon vanilla

Equipment

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

Directions

- ☐ Heat oven to 350F. 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 **4.44%**  FAT **45.21%**  CARBS **50.35%**

Properties

Glycemic Index:4.64, Glycemic Load:7.43, Inflammation Score:-1, Nutrition Score:1.5973913080019%

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: 108.14kcal (5.41%), Fat: 4.62g (7.11%), Saturated Fat: 2.85g (17.82%), Carbohydrates: 11.59g (3.86%), Net Carbohydrates: 11.26g (4.09%), Sugar: 5.74g (6.37%), Cholesterol: 15.52mg (5.17%), Sodium: 51.03mg (2.22%), Alcohol: 2.59g (100%), Alcohol %: 12.12% (100%), Protein: 1.02g (2.04%), Selenium: 2.98µg (4.25%), Manganese: 0.08mg (4.11%), Vitamin B1: 0.06mg (4.01%), Folate: 14.38µg (3.6%), Vitamin B2: 0.05mg (3.08%), Vitamin A: 140.72IU (2.81%), Vitamin B3: 0.48mg (2.41%), Iron: 0.43mg (2.37%), Copper: 0.03mg (1.54%), Phosphorus: 14.48mg (1.45%), Fiber: 0.33g (1.33%), Magnesium: 4.56mg (1.14%)