



Roasted-Almond Thumbprints

 Vegetarian

READY IN



45 min.

SERVINGS



48

CALORIES



84 kcal

DESSERT

Ingredients

- ☐ 1.5 cups almonds unsalted
- ☐ 1 teaspoon double-acting baking powder
- ☐ 0.5 cup coarse salt raw
- ☐ 1 large eggs
- ☐ 1.5 cups flour all-purpose
- ☐ 0.5 cup granulated sugar
- ☐ 0.5 teaspoons kosher salt
- ☐ 1 cup butter unsalted room temperature (2 sticks)

☐ 1 teaspoon vanilla extract

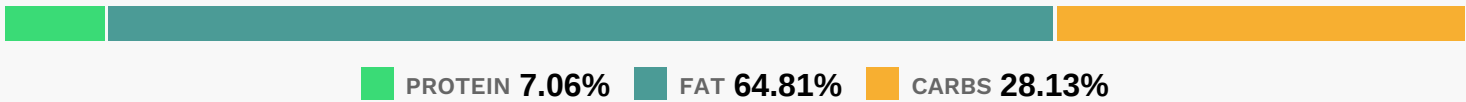
Equipment

- ☐ food processor
- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ hand mixer

Directions

- ☐ Place racks in lower and upper thirds of oven; preheat to 375°F. Pulse flour and almonds in a food processor until almonds are very finely ground.
- ☐ Add baking powder and salt and pulse to blend. Using an electric mixer on high speed, beat butter and sugar until light and fluffy, about 4 minutes.
- ☐ Add egg and vanilla and beat until pale and fluffy, about 4 minutes. Reduce speed to low and gradually add dry ingredients; mix just to combine.
- ☐ Place sanding sugar in a shallow bowl. Scoop out dough by the tablespoonful and roll into balls (if dough is sticky, chill 20 minutes).
- ☐ Roll in sugar and place on 2 parchment-lined baking sheets, spacing 2" apart. Using your thumb, make a deep indent in each ball. (For more exaggerated cracks, bake dough 5 minutes before indenting.)
- ☐ Bake cookies, rotating baking sheets halfway through, until golden, 12–14 minutes.
- ☐ Transfer to wire racks and let cool. Fill with jam or curd (use a small spoon).
- ☐ MAKE AHEAD: Cookies can be baked (but not filled) 2 weeks ahead; wrap tightly and freeze. Thaw before filling. Cookies can be filled 1 day ahead; store airtight at room temperature.

Nutrition Facts



Properties

Glycemic Index:5.15, Glycemic Load:3.67, Inflammation Score:-2, Nutrition Score:2.2830434959868%

Flavonoids

Cyanidin: 0.11mg, Cyanidin: 0.11mg, Cyanidin: 0.11mg, Cyanidin: 0.11mg Catechin: 0.06mg, Catechin: 0.06mg, Catechin: 0.06mg, Catechin: 0.06mg Epigallocatechin: 0.12mg, Epigallocatechin: 0.12mg, Epigallocatechin: 0.12mg, Epigallocatechin: 0.12mg Epicatechin: 0.03mg, Epicatechin: 0.03mg, Epicatechin: 0.03mg, Epicatechin: 0.03mg Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg Naringenin: 0.02mg, Naringenin: 0.02mg, Naringenin: 0.02mg, Naringenin: 0.02mg Isorhamnetin: 0.12mg, Isorhamnetin: 0.12mg, Isorhamnetin: 0.12mg, Isorhamnetin: 0.12mg Kaempferol: 0.02mg, Kaempferol: 0.02mg, Kaempferol: 0.02mg, Kaempferol: 0.02mg Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg

Nutrients (% of daily need)

Calories: 83.8kcal (4.19%), Fat: 6.21g (9.55%), Saturated Fat: 2.64g (16.49%), Carbohydrates: 6.07g (2.02%), Net Carbohydrates: 5.4g (1.96%), Sugar: 2.3g (2.56%), Cholesterol: 14.04mg (4.68%), Sodium: 1214.1mg (52.79%), Alcohol: 0.03g (100%), Alcohol %: 0.19% (100%), Protein: 1.52g (3.04%), Vitamin E: 1.27mg (8.45%), Manganese: 0.13mg (6.63%), Vitamin B2: 0.08mg (4.53%), Magnesium: 13.21mg (3.3%), Phosphorus: 30.74mg (3.07%), Copper: 0.05mg (2.72%), Selenium: 1.89µg (2.7%), Vitamin B1: 0.04mg (2.7%), Fiber: 0.66g (2.66%), Vitamin A: 123.85IU (2.48%), Folate: 9.75µg (2.44%), Iron: 0.39mg (2.15%), Calcium: 20mg (2%), Vitamin B3: 0.4mg (1.98%), Zinc: 0.19mg (1.25%), Potassium: 39.94mg (1.14%)