



Royal Raspberry Tea Cakes

 Vegetarian

READY IN



45 min.

SERVINGS



30

CALORIES



117 kcal

DESSERT

Ingredients

- ☐ 1 cup butter softened
- ☐ 2 cups flour all-purpose
- ☐ 0.5 cup powdered sugar
- ☐ 0.8 cup raspberry preserves seedless
- ☐ 0.3 teaspoon salt
- ☐ 2 teaspoons vanilla extract

Equipment

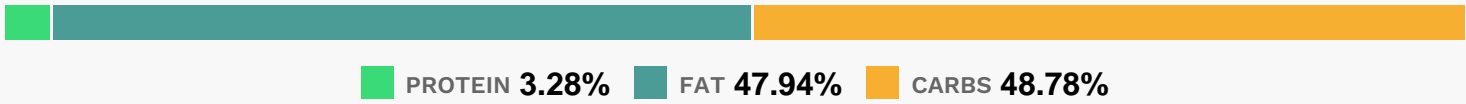
- ☐ bowl

- ☐ baking sheet
- ☐ oven
- ☐ hand mixer
- ☐ wooden spoon

Directions

- ☐ Beat butter and sugar at low speed with an electric mixer until creamy.
- ☐ Add vanilla extract, beating until blended.
- ☐ Combine flour and salt in a small bowl; gradually add to butter mixture, beating just until blended after each addition.
- ☐ Shape dough into 1-inch balls; place 2 inches apart on lightly greased baking sheets. Press thumb or end of a wooden spoon into each ball, forming an indentation; fill evenly with raspberry preserves.
- ☐ Bake at 325 for 15 to 20 minutes or just until edges begin to brown.
- ☐ Remove to wire racks to cool.

Nutrition Facts



Properties

Glycemic Index:6, Glycemic Load:7.77, Inflammation Score:-2, Nutrition Score:1.6073913010566%

Nutrients (% of daily need)

Calories: 116.76kcal (5.84%), Fat: 6.22g (9.58%), Saturated Fat: 3.9g (24.39%), Carbohydrates: 14.25g (4.75%), Net Carbohydrates: 13.93g (5.07%), Sugar: 6.14g (6.82%), Cholesterol: 16.27mg (5.42%), Sodium: 70.98mg (3.09%), Alcohol: 0.09g (100%), Alcohol %: 0.44% (100%), Protein: 0.96g (1.91%), Vitamin B1: 0.07mg (4.48%), Selenium: 3.08µg (4.4%), Folate: 16.41µg (4.1%), Vitamin A: 189.09IU (3.78%), Manganese: 0.06mg (3.05%), Vitamin B2: 0.05mg (2.99%), Vitamin B3: 0.5mg (2.5%), Iron: 0.43mg (2.4%), Fiber: 0.32g (1.27%), Vitamin E: 0.19mg (1.27%), Phosphorus: 12.45mg (1.24%), Copper: 0.02mg (1.04%)