



Shortbread Jamwiches

 Vegetarian

READY IN



45 min.

SERVINGS



84

CALORIES



49 kcal

DESSERT

Ingredients

- ☐ 0.5 cup granulated sugar
- ☐ 1 cup smucker's® raspberry jam red seedless your favorite
- ☐ 2.5 cups unbleached flour
- ☐ 1 cup butter unsalted cut into tablespoon-sized pieces at room temperature
- ☐ 1 teaspoon vanilla extract

Equipment

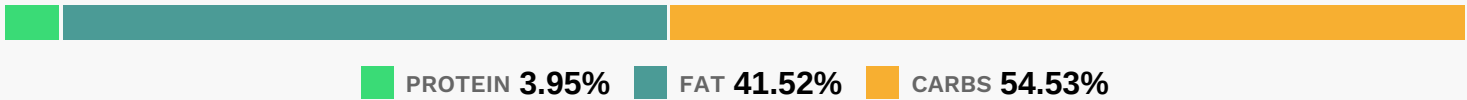
- ☐ bowl
- ☐ baking sheet

- ☐ oven
- ☐ hand mixer
- ☐ cookie cutter

Directions

- ☐ Preheat oven to 325 degrees F.
- ☐ Sift flour; set aside.
- ☐ Beat butter with electric mixer on medium-high speed until creamy, about 5 minutes. Gradually add sugar and continue beating on high speed until very light and fluffy; the mixture should be almost white in color. Beat in vanilla.
- ☐ Beat in flour mixture in three additions, mixing until dough has come together, scraping down bowl once or twice.
- ☐ Roll out on floured surface to 1/8-inch thickness.
- ☐ Cut out cookies using 1 1/4-inch fluted-edge round cookie cutter (or cookie cutter of your choice).
- ☐ Transfer to prepared cookie sheet spacing cookies 1-inch apart and refrigerate for 1 hour or overnight, if desired.
- ☐ Bake about 10 to 12 minutes or until the edges are just turning very light golden brown, but the tops of the cookies should remain as white as possible. Slide parchment onto cooling racks to cool cookies completely. (Cookies may be stored at room temperature in an airtight container for up to 2 weeks).
- ☐ Spread a bit of jam or jelly (about 1/4 teaspoon) on the bottom of a cookie and sandwich with another cookie.

Nutrition Facts



Properties

Glycemic Index:2.29, Glycemic Load:4.09, Inflammation Score:-1, Nutrition Score:0.48478261284206%

Nutrients (% of daily need)

Calories: 48.78kcal (2.44%), Fat: 2.26g (3.48%), Saturated Fat: 1.4g (8.74%), Carbohydrates: 6.68g (2.23%), Net Carbohydrates: 6.55g (2.38%), Sugar: 3.17g (3.52%), Cholesterol: 5.81mg (1.94%), Sodium: 1.68mg (0.07%), Alcohol: 0.02g (100%), Alcohol %: 0.18% (100%), Protein: 0.48g (0.97%), Selenium: 1.59µg (2.27%), Manganese: 0.03mg (1.57%), Vitamin A: 67.61IU (1.35%)