



## Siobhan's Thumbprint Cookies

 Vegetarian

READY IN



45 min.

SERVINGS



24

CALORIES



162 kcal

DESSERT

### Ingredients

- ☐ 0.3 teaspoon baking soda
- ☐ 1 large eggs
- ☐ 2.5 cups flour all-purpose
- ☐ 0.5 cup raspberry jam
- ☐ 0.3 teaspoon salt
- ☐ 0.8 cup sugar
- ☐ 1 cup butter unsalted room temperature (2 sticks)
- ☐ 1 teaspoon vanilla extract pure

# Equipment



- ☐ bowl
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ wire rack
- ☐ blender
- ☐ stand mixer
- ☐ mortar and pestle

# Directions

- ☐ Position a rack in the upper third of the oven and a second rack in the lower third then preheat to 350°F. Line 2 baking sheets with parchment paper.
- ☐ In a large bowl, sift together the flour, baking soda, and salt.
- ☐ In the bowl of a stand mixer fitted with the paddle attachment, combine the butter and sugar and beat on medium speed, scraping the bowl occasionally, until light and fluffy, about 2 minutes.
- ☐ Add the egg and vanilla and beat until fully incorporated, about 1 minute. With the mixer on low, add the flour mixture, and stir until just combined. Shape the dough into a disc, wrap it in plastic, and chill at least 1 hour and up to 24 hours.
- ☐ Roll the dough into 1-inch balls and arrange on baking sheets, leaving about 3 inches between cookies. Using your thumb or the round end of a small pestle, make a well in the center of each cookie. Using a teaspoon, fill each well with jam, being careful not to overfill the wells.
- ☐ Bake, switching the cookies between the upper and lower racks about halfway through baking, until golden, about 15 minutes. Cool the cookies on baking sheets for 10 minutes before transferring to a wire rack to cool completely. Dust with confectioners' sugar. Continue baking cookies on cooled baking sheets. DO AHEAD: The cookies can be baked ahead and stored, in an airtight container at room temperature, up to 3 days.

# Nutrition Facts



 PROTEIN **4.2%**  FAT **44.19%**  CARBS **51.61%**

Properties

Glycemic Index:8.34, Glycemic Load:14.19, Inflammation Score:-2, Nutrition Score:2.5360869402471%

Nutrients (% of daily need)

Calories: 162.43kcal (8.12%), Fat: 8.02g (12.34%), Saturated Fat: 4.94g (30.9%), Carbohydrates: 21.08g (7.03%), Net Carbohydrates: 20.65g (7.51%), Sugar: 9.74g (10.83%), Cholesterol: 28.09mg (9.36%), Sodium: 42.23mg (1.84%), Alcohol: 0.06g (100%), Alcohol %: 0.19% (100%), Protein: 1.71g (3.43%), Selenium: 5.33µg (7.61%), Vitamin B1: 0.1mg (6.98%), Folate: 25.87µg (6.47%), Vitamin A: 247.61IU (4.95%), Vitamin B2: 0.08mg (4.93%), Manganese: 0.09mg (4.66%), Vitamin B3: 0.78mg (3.89%), Iron: 0.68mg (3.78%), Phosphorus: 21.81mg (2.18%), Fiber: 0.43g (1.72%), Vitamin E: 0.26mg (1.72%), Copper: 0.03mg (1.47%), Vitamin D: 0.18µg (1.22%), Vitamin B5: 0.1mg (1.01%)