



Stained Glass Cookies

 Vegetarian

READY IN



180 min.

SERVINGS



24

CALORIES



146 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon double-acting baking powder
- ☐ 2.5 cups cake flour for dusting plus more
- ☐ 1 large eggs
- ☐ 24 servings sift the flour
- ☐ 14 candies such as jolly rancher or life savers hard
- ☐ 0.3 teaspoon salt
- ☐ 0.8 cup sugar
- ☐ 2 sticks butter unsalted at room temperature

- ☐ 1 teaspoon vanilla extract

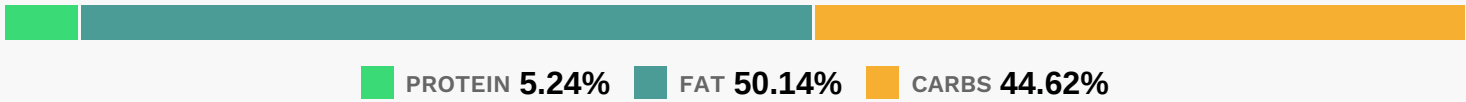
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ blender
- ☐ plastic wrap
- ☐ cookie cutter
- ☐ ziploc bags
- ☐ rolling pin

Directions

- ☐ Beat the butter and sugar in a large bowl with a mixer on medium-high speed until light and fluffy, 3 to 5 minutes. Beat in the egg and vanilla. Reduce the mixer speed to low; add the flour mixture in 2 batches and beat until just incorporated. Divide the dough in half; wrap in plastic wrap and refrigerate until firm, at least 1 hour and up to 1 day.
- ☐ Meanwhile, separate the candy by color and place each color in a separate resealable plastic bag. Crush into small pieces using a rolling pin; do not pulverize.
- ☐ Line 2 baking sheets with parchment paper. Working with 1 piece of dough at a time, lightly dust the dough with flour and roll out between 2 pieces of parchment paper until about 1/8 inch thick. Refrigerate until slightly firm, about 15 minutes.
- ☐ Cut into shapes using 2-to-4-inch cookie cutters and transfer to the prepared baking sheets. Gather the scraps and refrigerate until firm; reroll once to cut out more cookies.
- ☐ Cut out shapes from the centers of the cookies using smaller cutters; fill the cut-out areas about two-thirds full with the crushed candy. Refrigerate until firm, about 30 minutes.
- ☐ Position racks in the upper and lower thirds of the oven and preheat to 350 degrees F.
- ☐ Bake the cookies, switching the position of the pans halfway through, until the candy melts and the cookies are just golden, 12 to 15 minutes.
- ☐ Let cool 5 minutes on the baking sheets, then transfer to racks to cool completely.

Nutrition Facts



Properties

Glycemic Index:13.38, Glycemic Load:10.78, Inflammation Score:-2, Nutrition Score:2.0639130317647%

Nutrients (% of daily need)

Calories: 145.59kcal (7.28%), Fat: 8.21g (12.63%), Saturated Fat: 5.02g (31.37%), Carbohydrates: 16.43g (5.48%), Net Carbohydrates: 16.1g (5.86%), Sugar: 6.68g (7.42%), Cholesterol: 28.08mg (9.36%), Sodium: 152.62mg (6.64%), Alcohol: 0.06g (100%), Alcohol %: 0.22% (100%), Protein: 1.93g (3.86%), Selenium: 5.94µg (8.49%), Calcium: 74.71mg (7.47%), Manganese: 0.1mg (5.25%), Vitamin A: 248.14IU (4.96%), Phosphorus: 44.59mg (4.46%), Vitamin E: 0.29mg (1.95%), Iron: 0.29mg (1.64%), Folate: 5.56µg (1.39%), Copper: 0.03mg (1.37%), Fiber: 0.33g (1.32%), Vitamin B2: 0.02mg (1.29%), Vitamin D: 0.18µg (1.22%), Magnesium: 4.03mg (1.01%)