

Thimble Cookies

 Vegetarian

READY IN



155 min.

SERVINGS



100

CALORIES



74 kcal

DESSERT

Ingredients

- ☐ 0.5 teaspoon double-acting baking powder
- ☐ 8 ounces cool butter unsalted cut into pieces 2 sticks
- ☐ 100 servings colored sugars
- ☐ 2 egg yolks
- ☐ 2.3 cups flour all-purpose
- ☐ 1 teaspoon juice of lemon freshly squeezed
- ☐ 0.3 teaspoon lemon zest freshly grated
- ☐ 0.5 cup sugar

☐ 0.5 teaspoon vanilla extract pure

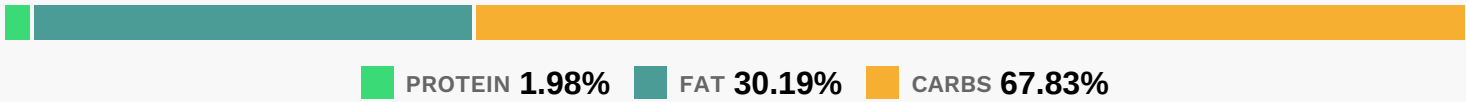
Equipment

- ☐ baking sheet
- ☐ oven
- ☐ blender
- ☐ hand mixer

Directions

- ☐ Cream the butter and sugar in a mixer fitted with a paddle attachment (or using a hand mixer) until smooth. With the mixer running at low speed, add the remaining ingredients (except the colored sugars) and mix until smooth. Form the dough into 2 disks, wrap them separately in plastic, and chill for at least 1 hour. The recipe can be made up to this point and kept refrigerated for up to 2 days.
- ☐ When you're ready to bake, heat the oven to 350 degrees F.
- ☐ On a lightly floured surface, roll out 1 disk of dough to a little less than 1/4 inch thick.
- ☐ Using a thimble, and dipping it in flour often to keep the cookies from sticking, cut out tiny rounds of dough. Carefully transfer to cookie sheets. Reroll the scraps once and cut out more cookies, then discard the scraps (they will become tough if you keep rerolling them).
- ☐ Sprinkle the tops with plain or colored sugars, then press the sugar lightly into the cookie with your thumbs.
- ☐ Bake until light golden brown, 8 to 10 minutes.
- ☐ Repeat with the remaining cookie dough.
- ☐ Let the cookies cool on wire racks and store them in an airtight container for up to 1 week.

Nutrition Facts



Properties

Glycemic Index:2.37, Glycemic Load:2.26, Inflammation Score:-1, Nutrition Score:0.56000000521865%

Flavonoids

Hesperetin: 0.01mg, Hesperetin: 0.01mg, Hesperetin: 0.01mg, Hesperetin: 0.01mg

Nutrients (% of daily need)

Calories: 73.89kcal (3.69%), Fat: 2.49g (3.82%), Saturated Fat: 1.68g (10.52%), Carbohydrates: 12.57g (4.19%), Net Carbohydrates: 12.49g (4.54%), Sugar: 10.11g (11.24%), Cholesterol: 8.76mg (2.92%), Sodium: 2.61mg (0.11%), Alcohol: 0.01g (100%), Alcohol %: 0.05% (100%), Protein: 0.37g (0.73%), Selenium: 1.18µg (1.69%), Vitamin B1: 0.02mg (1.52%), Folate: 5.75µg (1.44%), Vitamin A: 61.87IU (1.24%)