



## Thumbprints

 Vegetarian

READY IN



55 min.

SERVINGS



72

CALORIES



37 kcal

DESSERT

## Ingredients

- 0.5 teaspoon double-acting baking powder
- 2 cups flour all-purpose
- 0.7 cup granulated sugar
- 0.5 teaspoon salt
- 12 tablespoons butter unsalted softened
- 0.5 teaspoon vanilla extract

## Equipment

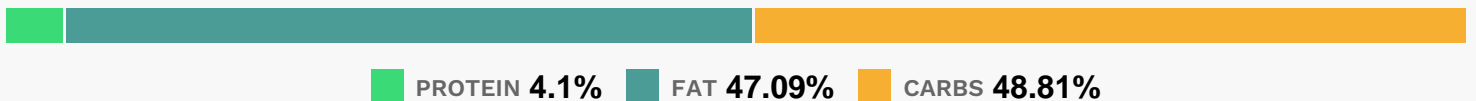
- bowl

- baking sheet
- baking paper
- oven
- whisk
- blender
- measuring spoon

## Directions

- Preheat the oven to 350 degrees F. Line 2 baking sheets with parchment paper.
- Whisk the flour, baking powder and salt in a bowl. Beat the butter, granulated sugar and vanilla in a large bowl with a mixer until light and fluffy.
- Add half of the dry ingredients and mix until just combined, then mix in the remaining dry ingredients. Knead a few times by hand to bring the dough together.
- Roll teaspoonfuls of dough into balls and place about 1/2 inch apart on the prepared baking sheets. Make an indentation in the center of each ball with a small measuring spoon or the back of a pen. Fill each indentation with jam (a scant 1/8 teaspoon).
- Bake until the edges of the cookies are golden, 15 to 20 minutes.
- Let cool 2 minutes on the baking sheets, then transfer to a rack to cool completely. Dust with confectioners' sugar, if desired. Store in an airtight container up to 1 week.
- Photograph by Steve Giralt

## Nutrition Facts



## Properties

Glycemic Index:3.29, Glycemic Load:3.22, Inflammation Score:-1, Nutrition Score:0.5913043540457%

## Nutrients (% of daily need)

Calories: 36.59kcal (1.83%), Fat: 1.93g (2.97%), Saturated Fat: 1.2g (7.52%), Carbohydrates: 4.51g (1.5%), Net Carbohydrates: 4.41g (1.6%), Sugar: 1.86g (2.07%), Cholesterol: 5.02mg (1.67%), Sodium: 19.44mg (0.85%), Alcohol: 0.01g (100%), Alcohol %: 0.16% (100%), Protein: 0.38g (0.76%), Vitamin B1: 0.03mg (1.83%), Selenium: 1.21µg (1.73%), Folate: 6.42µg (1.61%), Manganese: 0.02mg (1.2%), Vitamin A: 58.31IU (1.17%), Vitamin B2: 0.02mg (1.08%), Vitamin

B3: 0.21mg (1.03%)