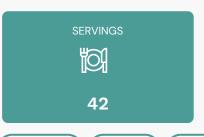


Trios

Vegetarian







ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

2 tablespoons apricot preserves
1 large eggs
2.5 cups flour all-purpose
2 tablespoons raspberry jam seedless
1 teaspoon salt
2 tablespoons strawberry jam
1 cup sugar

0.5 pound butter unsalted softened

	1 teaspoon vanilla extract pure
Eq	uipment
	baking sheet
	baking paper
	oven
	whisk
	plastic wrap
	hand mixer
	wooden spoon
Diı	rections
	Whisk together flour and salt. Beat butter and sugar with an electric mixer until very pale and fluffy, about 4 minutes, then beat in egg and vanilla. At low speed, mix in flour mixture in 3 batches just until a dough forms. Divide dough in half and form each piece into a 6-inch disk, then chill, wrapped in plastic wrap, until firm, about 1 hour.
	Preheat oven to 350°F with rack in middle. Line 2 large baking sheets with parchment paper.
	Roll 3 separate level teaspoons of dough each into a ball, then flatten each ball slightly (to 1 inch wide and less than 1/2 inch thick). Arrange them in a triangle on baking sheet with edges touching in center, then make a deep indentation in center of each round with wooden spoor handle. Make more cookies, arranging them 1 inch apart on baking sheets.
	Fill indentations in each cookie with about 1/88 teaspoon jam (each cookie should have 3 different fillings), avoiding any large pieces of fruit.
	Bake until cookies are baked through and golden-brown on edges, 15 to 20 minutes. Cool on baking sheets 5 minutes, then transfer to racks to cool completely.
	Bake more batches on cooled baking sheets lined with fresh parchment.
	· Dough can be chilled up to 2 days.· Cookies keep, layered between sheets of parchment, in an airtight container at room temperature 1 week.
	Nutrition Facts

nutrition racts

Properties

Glycemic Index:6.07, Glycemic Load:8.14, Inflammation Score:-1, Nutrition Score:1.42391305514%

Nutrients (% of daily need)

Calories: 93.71kcal (4.69%), Fat: 4.58g (7.05%), Saturated Fat: 2.82g (17.64%), Carbohydrates: 12.37g (4.12%), Net Carbohydrates: 12.15g (4.42%), Sugar: 6.13g (6.81%), Cholesterol: 16.04mg (5.35%), Sodium: 58.85mg (2.56%), Alcohol: 0.03g (100%), Alcohol %: 0.19% (100%), Protein: 0.98g (1.96%), Selenium: 3.03µg (4.33%), Vitamin B1: 0.06mg (3.96%), Folate: 14.56µg (3.64%), Vitamin A: 143.32IU (2.87%), Vitamin B2: 0.05mg (2.75%), Manganese: 0.05mg (2.65%), Vitamin B3: 0.44mg (2.22%), Iron: 0.38mg (2.13%), Phosphorus: 12.09mg (1.21%)