

# Walnut Cheesecake Cookies

 Vegetarian

READY IN



45 min.

SERVINGS



30

CALORIES



101 kcal

DESSERT

## Ingredients

- 0.3 cup apricot preserves
- 0.5 cup butter softened
- 1 cup powdered sugar sifted
- 3 ounce cream cheese
- 1 eggs separated
- 1 cup flour all-purpose sifted
- 1 teaspoon lemon zest
- 0.3 teaspoon salt

- 1 teaspoon vanilla extract
- 1 cup walnut pieces finely chopped

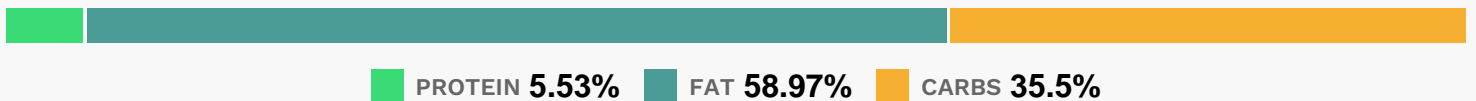
## Equipment

- baking sheet
- oven
- wire rack

## Directions

- Cream butter, cream cheese, egg yolk, vanilla, lemon peel and salt until fluffy. Gradually mix in confectioners' sugar, then the flour to make stiff dough.
- Chill dough for 2 hours.
- Preheat oven to 325 degrees F (165 degrees C).
- Shape dough into 30 - one inch balls.
- Beat egg white until foamy. Dip balls in egg white then roll in chopped nuts. Arrange 2 inches apart on ungreased cookie sheet and make a depression in each with your thumb.
- Bake for 12-15 minutes, until cookies begin to brown on the bottoms. Carefully remove to wire rack and while hot fill each depression with 1/2 teaspoon of apricot preserves or your favorite jam.

## Nutrition Facts



## Properties

Glycemic Index:5.73, Glycemic Load:2.4, Inflammation Score:-1, Nutrition Score:1.9165217649678%

## Flavonoids

Cyanidin: 0.11mg, Cyanidin: 0.11mg, Cyanidin: 0.11mg, Cyanidin: 0.11mg Catechin: 0.01mg, Catechin: 0.01mg, Catechin: 0.01mg, Catechin: 0.01mg Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

## Nutrients (% of daily need)

Calories: 100.57kcal (5.03%), Fat: 6.77g (10.42%), Saturated Fat: 2.81g (17.56%), Carbohydrates: 9.17g (3.06%), Net Carbohydrates: 8.79g (3.19%), Sugar: 5.01g (5.57%), Cholesterol: 16.45mg (5.48%), Sodium: 55.74mg (2.42%), Alcohol: 0.05g (100%), Alcohol %: 0.26% (100%), Protein: 1.43g (2.86%), Manganese: 0.16mg (8.18%), Copper: 0.07mg (3.6%), Selenium: 2.4µg (3.43%), Vitamin B1: 0.05mg (3.17%), Folate: 12.53µg (3.13%), Vitamin A: 145.39IU (2.91%), Phosphorus: 24.91mg (2.49%), Vitamin B2: 0.04mg (2.49%), Iron: 0.35mg (1.94%), Magnesium: 7.69mg (1.92%), Fiber: 0.39g (1.55%), Vitamin B3: 0.3mg (1.48%), Vitamin B6: 0.03mg (1.38%), Zinc: 0.19mg (1.25%), Vitamin E: 0.16mg (1.07%)