



Almond Butter Cookies

READY IN



25 min.

SERVINGS



78

CALORIES



58 kcal

DESSERT

Ingredients

- 0.5 cup butter softened
- 0.5 cup shortening
- 6 ounces almond paste
- 1.3 cups sugar
- 1 large eggs room temperature
- 2 cups flour all-purpose
- 1 teaspoon baking soda

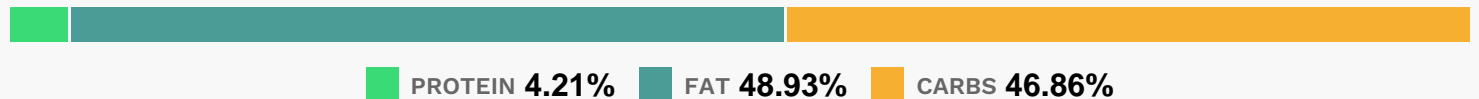
Equipment

- bowl
- baking sheet
- oven

Directions

- In a large bowl, cream the butter, shortening, almond paste and sugar until light and fluffy. Beat in egg.
- Combine flour and baking soda; gradually add to the creamed mixture.
- Roll into 1-in. balls.
- Place 2 in. apart on ungreased baking sheets.
- Bake at 400° for 8-10 minutes or until lightly browned.
- Remove to wire racks to cool.

Nutrition Facts



Properties

Glycemic Index:2.5, Glycemic Load:4.16, Inflammation Score:-1, Nutrition Score:0.94043479017589%

Nutrients (% of daily need)

Calories: 57.78kcal (2.89%), Fat: 3.2g (4.93%), Saturated Fat: 1.16g (7.24%), Carbohydrates: 6.9g (2.3%), Net Carbohydrates: 6.71g (2.44%), Sugar: 4.21g (4.68%), Cholesterol: 5.51mg (1.84%), Sodium: 24.64mg (1.07%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.62g (1.24%), Vitamin E: 0.42mg (2.78%), Manganese: 0.04mg (2.04%), Selenium: 1.41µg (2.01%), Folate: 7.8µg (1.95%), Vitamin B1: 0.03mg (1.84%), Vitamin B2: 0.03mg (1.7%), Vitamin B3: 0.22mg (1.11%), Iron: 0.2mg (1.1%), Phosphorus: 10.71mg (1.07%)