



## Almond Butter Crescents

 Vegetarian

READY IN



45 min.

SERVINGS



42

CALORIES



77 kcal

CONDIMENT

DIP

SPREAD

### Ingredients

- 1 cup butter softened
- 1 teaspoon cinnamon
- 2 cups flour
- 0.5 cup ground almonds finely
- 0.5 cup sugar divided

### Equipment

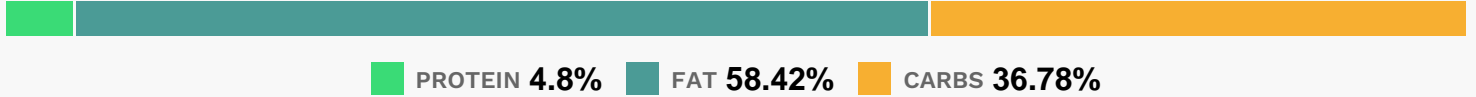
- bowl
- frying pan

- baking sheet
- oven
- blender

## Directions

- Preheat oven to 30
- In a bowl with a mixer, beat butter and 1/2 cup sugar until creamy.
- Add almonds and flour; mix on lowest speed until dough holds together.
- Shape dough into 1-in. balls and roll each into a 2-in. rope. On 2 large baking sheets, form each rope into a crescent, tapering to points at ends and spacing cookies about 1 in. apart.
- In a bowl, combine remaining 1 tbsp. sugar with the cinnamon; sprinkle over cookies.
- Bake until cookies begin to turn golden at edges, switching pan positions in oven halfway through cooking, about 25 minutes.
- Let cool on pans 5 minutes, then transfer to racks to cool completely.

## Nutrition Facts



## Properties

Glycemic Index:4.76, Glycemic Load:4.95, Inflammation Score:-1, Nutrition Score:1.103043484947%

## Nutrients (% of daily need)

Calories: 77.24kcal (3.86%), Fat: 5.11g (7.86%), Saturated Fat: 2.83g (17.71%), Carbohydrates: 7.24g (2.41%), Net Carbohydrates: 6.91g (2.51%), Sugar: 2.44g (2.71%), Cholesterol: 11.62mg (3.87%), Sodium: 34.9mg (1.52%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.95g (1.89%), Vitamin B1: 0.05mg (3.13%), Selenium: 2.09µg (2.98%), Folate: 11.06µg (2.76%), Vitamin A: 135.21IU (2.7%), Manganese: 0.05mg (2.45%), Vitamin B2: 0.03mg (1.87%), Iron: 0.33mg (1.85%), Vitamin B3: 0.35mg (1.77%), Fiber: 0.33g (1.31%)