



Almond Crescent Cookies



Vegetarian



Popular

READY IN



35 min.

SERVINGS



30

CALORIES



135 kcal

DESSERT

Ingredients

- ☐ 1 cup butter room temperature
- ☐ 0.7 cup sugar
- ☐ 1 teaspoon vanilla extract
- ☐ 1 teaspoon almond extract
- ☐ 2.5 cups flour
- ☐ 1 cup almond flour (can substitute ground almonds*)
- ☐ 0.3 cup powdered sugar for sprinkling

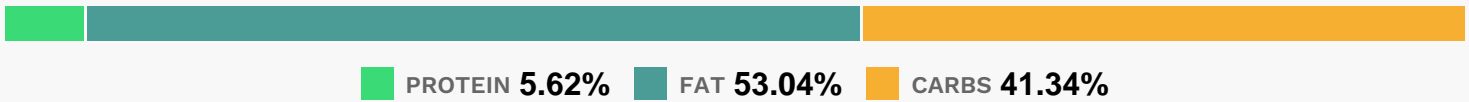
Equipment

- ☐ baking sheet
- ☐ baking paper
- ☐ oven

Directions

- ☐ Beat the butter and the sugar together until light and fluffy.
- ☐ Add the vanilla and almond extracts and mix.
- ☐ Add the flour and almond flour.
- ☐ Mix thoroughly.
- ☐ Take generous tablespoons of the dough (it will be slightly crumbly) and roll it into a small ball, about an inch in diameter, and then shape into a crescent shape.
- ☐ Place onto a parchment paper lined baking sheet.
- ☐ Bake at 350°F for 15–20 minutes or until a light golden brown.
- ☐ Dust with powdered sugar.
- ☐ For added decadence let the cookies cool and dip one end of them into some melted chocolate, then let the chocolate harden.

Nutrition Facts



Properties

Glycemic Index:6.5, Glycemic Load:8.86, Inflammation Score:-2, Nutrition Score:1.8660869468813%

Nutrients (% of daily need)

Calories: 135.03kcal (6.75%), Fat: 8.1g (12.46%), Saturated Fat: 4.04g (25.23%), Carbohydrates: 14.2g (4.73%), Net Carbohydrates: 13.53g (4.92%), Sugar: 5.61g (6.23%), Cholesterol: 16.27mg (5.42%), Sodium: 48.95mg (2.13%), Alcohol: 0.09g (100%), Alcohol %: 0.42% (100%), Protein: 1.93g (3.86%), Vitamin B1: 0.08mg (5.48%), Selenium: 3.64µg (5.2%), Folate: 19.29µg (4.82%), Vitamin A: 189.09IU (3.78%), Manganese: 0.07mg (3.59%), Iron: 0.63mg (3.5%), Vitamin B2: 0.06mg (3.25%), Vitamin B3: 0.62mg (3.1%), Fiber: 0.68g (2.71%), Phosphorus: 13.08mg (1.31%), Vitamin E: 0.18mg (1.21%), Calcium: 11.3mg (1.13%)