



Almond Crescents

 Dairy Free

READY IN



85 min.

SERVINGS



60

CALORIES



65 kcal

Ingredients

- 17.5 oz sugar cookie mix
- 0.5 cup butter softened
- 1 eggs
- 0.5 cup cornstarch
- 0.5 cup blanched almonds and
- 1 teaspoon almond extract
- 1 cup powdered sugar
- 1 serving edible gold dust blue

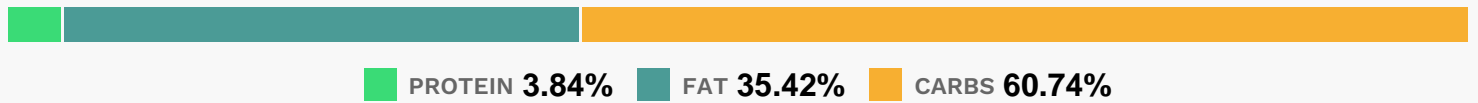
Equipment

- bowl
- baking sheet
- oven
- wire rack

Directions

- Heat oven to 375°F. In large bowl, stir cookie mix, butter, egg, cornstarch, ground almonds and almond extract until dough forms.
- For each cookie; shape rounded teaspoon dough into 2 1/2-inch strip. Taper ends and form crescent shape on ungreased cookie sheet.
- Bake 9 to 10 minutes or until set. Cool 1 minute; remove from cookie to wire rack. Cool completely, about 30 minutes.
- Roll in powdered sugar.
- Sprinkle with edible glitter.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:0.5039130381268%

Nutrients (% of daily need)

Calories: 65.32kcal (3.27%), Fat: 2.59g (3.98%), Saturated Fat: 0.38g (2.38%), Carbohydrates: 9.98g (3.33%), Net Carbohydrates: 9.87g (3.59%), Sugar: 5.85g (6.5%), Cholesterol: 2.73mg (0.91%), Sodium: 42.84mg (1.86%), Alcohol: 0.02g (100%), Alcohol %: 0.19% (100%), Protein: 0.63g (1.26%), Vitamin E: 0.31mg (2.09%), Vitamin A: 71.7IU (1.43%), Manganese: 0.02mg (1.01%)