



Almond Crescents

 Vegetarian

READY IN



45 min.

SERVINGS



100

CALORIES



72 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- 0.5 teaspoon almond extract
- 1.5 cups blanched almonds and sliced
- 100 servings powdered sugar sifted
- 1 pinch salt
- 0.5 cup sugar
- 1 cup butter unsalted softened
- 1.5 teaspoons vanilla extract
- 2 cups flour all-purpose soft

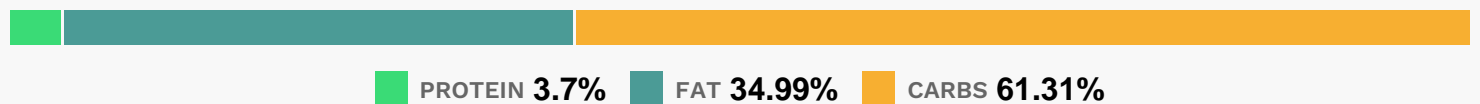
Equipment

- food processor
- baking sheet
- oven
- plastic wrap
- hand mixer

Directions

- Process almonds in a food processor until ground.
- Beat butter at medium speed with an electric mixer until fluffy; gradually add sugar, beating well.
- Add almonds and extracts; beat at low speed until blended.
- Combine flour and salt; gradually add to butter mixture, beating at low speed just until blended after each addition.
- Divide dough in half; wrap each portion in plastic wrap, and chill at least 1 hour.
- Roll level teaspoonfuls of dough into ropes; place ropes 1 inch apart on lightly greased baking sheets. Bring ends of each rope toward center to form crescents. (Keep remaining dough chilled and ready for shaping.)
- Bake at 300 for 17 minutes; cool on baking sheets 2 minutes. Gently roll in powdered sugar, and cool completely on wire racks.

Nutrition Facts



Properties

Glycemic Index:1.45, Glycemic Load:2.08, Inflammation Score:-1, Nutrition Score:0.97130433615783%

Nutrients (% of daily need)

Calories: 71.64kcal (3.58%), Fat: 2.85g (4.39%), Saturated Fat: 1.24g (7.78%), Carbohydrates: 11.25g (3.75%), Net Carbohydrates: 11g (4%), Sugar: 8.93g (9.92%), Cholesterol: 4.88mg (1.63%), Sodium: 1.22mg (0.05%), Alcohol: 0.03g (100%), Alcohol %: 0.22% (100%), Protein: 0.68g (1.36%), Vitamin E: 0.5mg (3.33%), Manganese: 0.05mg

(2.6%), Vitamin B2: 0.03mg (1.66%), Vitamin B1: 0.02mg (1.56%), Magnesium: 5.63mg (1.41%), Selenium: 0.98µg (1.41%), Folate: 5.56µg (1.39%), Phosphorus: 12.27mg (1.23%), Copper: 0.02mg (1.2%), Vitamin A: 56.86IU (1.14%), Vitamin B3: 0.21mg (1.07%), Iron: 0.18mg (1.02%), Fiber: 0.25g (1.01%)