



Almond Snowball Cookies

 Vegetarian

READY IN



130 min.

SERVINGS



30

CALORIES



114 kcal

DESSERT

Ingredients

- ☐ 0.1 teaspoon almond extract
- ☐ 0.8 cup almonds sliced
- ☐ 1 cup confectioners' sugar
- ☐ 1.7 cups flour all-purpose
- ☐ 0.5 teaspoon salt fine
- ☐ 0.8 cup sugar
- ☐ 0.8 cup butter unsalted softened sliced
- ☐ 0.5 teaspoon vanilla extract pure

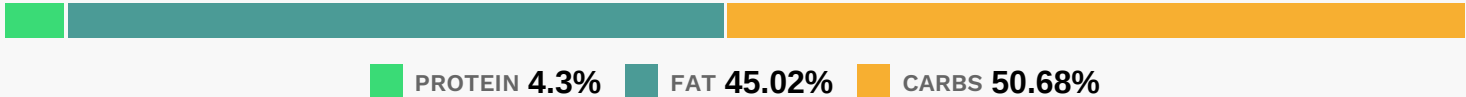
Equipment

- ☐ food processor
- ☐ bowl
- ☐ baking sheet
- ☐ baking paper
- ☐ oven

Directions

- ☐ Pulse the almonds and sugar in a food processor until very finely ground.
- ☐ Add the butter and process until smooth, about 1 minute. Scrape the dough off the inside of the bowl, if needed.
- ☐ Add the vanilla and almond extracts and pulse to combine.
- ☐ Add the flour and salt and pulse to make a soft dough. Turn the dough out onto a large piece of waxed paper and roll into a log about 15 inches long and 1 1/2 inches wide. Wrap and refrigerate for 30 minutes.
- ☐ Preheat the oven to 325 degrees F. Line 2 baking sheets with parchment paper.
- ☐ Cut the chilled dough into 1/2-inch pieces and roll by hand into balls. Space the cookies evenly on the prepared baking sheets and bake until slightly golden, rotating the sheets once, 15 to 20 minutes.
- ☐ Put the confectioners' sugar in a pie plate. Briefly cool the cookies on a rack, then gently toss in the confectioners' sugar until evenly coated. Return to rack, cool to room temperature, and then toss again in the confectioners' sugar.

Nutrition Facts



Properties

Glycemic Index:5.17, Glycemic Load:7.35, Inflammation Score:-1, Nutrition Score:1.9291304285112%

Flavonoids

Cyanidin: 0.06mg, Cyanidin: 0.06mg, Cyanidin: 0.06mg, Cyanidin: 0.06mg Catechin: 0.03mg, Catechin: 0.03mg, Catechin: 0.03mg, Catechin: 0.03mg Epigallocatechin: 0.06mg, Epigallocatechin: 0.06mg, Epigallocatechin: 0.06mg, Epigallocatechin: 0.06mg Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg Isorhamnetin: 0.06mg, Isorhamnetin: 0.06mg, Isorhamnetin: 0.06mg, Isorhamnetin: 0.06mg Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

Nutrients (% of daily need)

Calories: 114.33kcal (5.72%), Fat: 5.83g (8.98%), Saturated Fat: 3.01g (18.83%), Carbohydrates: 14.78g (4.93%), Net Carbohydrates: 14.31g (5.2%), Sugar: 9.03g (10.04%), Cholesterol: 12.2mg (4.07%), Sodium: 39.68mg (1.73%), Alcohol: 0.03g (100%), Alcohol %: 0.15% (100%), Protein: 1.25g (2.51%), Manganese: 0.1mg (5.04%), Vitamin E: 0.72mg (4.83%), Vitamin B1: 0.06mg (3.97%), Vitamin B2: 0.06mg (3.78%), Selenium: 2.56µg (3.66%), Folate: 13.89µg (3.47%), Vitamin A: 141.84IU (2.84%), Vitamin B3: 0.5mg (2.48%), Iron: 0.41mg (2.3%), Phosphorus: 19.93mg (1.99%), Magnesium: 7.86mg (1.97%), Fiber: 0.47g (1.9%), Copper: 0.04mg (1.77%)