

Almond Snowballs

 Vegetarian

READY IN



97 min.

SERVINGS



12

CALORIES



316 kcal

SIDE DISH

Ingredients

- ☐ 1 cup butter softened
- ☐ 2.5 cups flour all-purpose
- ☐ 0.5 cup powdered sugar
- ☐ 1 cup powdered sugar
- ☐ 0.3 teaspoon salt
- ☐ 0.5 cup slivered almonds
- ☐ 1 teaspoon vanilla extract

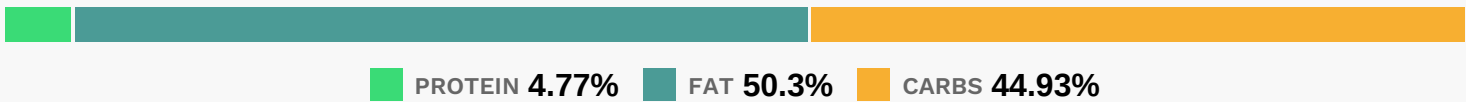
Equipment

- ☐ food processor
- ☐ frying pan
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ stand mixer

Directions

- ☐ Preheat oven to 35
- ☐ Bake almonds in a single layer in a shallow pan 6 minutes or until toasted and fragrant, stirring halfway through. Cool completely (about 20 minutes). Reduce oven temperature to 32
- ☐ Process almonds in a food processor 30 seconds or until finely ground.
- ☐ Beat butter at medium speed with a heavy-duty electric stand mixer until creamy. Gradually add vanilla and 1 cup powdered sugar, beating well. (Dough will be crumbly.)
- ☐ Combine flour, salt, and almonds; gradually add to butter mixture, beating until blended.
- ☐ Shape dough into 3/4-inch balls, and place 2 inches apart on parchment paper-lined baking sheets.
- ☐ Bake at 325 for 12 to 15 minutes or until edges are lightly browned. Cool on baking sheets 2 minutes.
- ☐ Transfer to wire racks, and cool 10 minutes.
- ☐ Roll cookies in 1/2 cup powdered sugar.

Nutrition Facts



Properties

Glycemic Index:11.25, Glycemic Load:14.42, Inflammation Score:-4, Nutrition Score:5.7278261392013%

Flavonoids

Cyanidin: 0.11mg, Cyanidin: 0.11mg, Cyanidin: 0.11mg, Cyanidin: 0.11mg Catechin: 0.06mg, Catechin: 0.06mg, Catechin: 0.06mg, Catechin: 0.06mg Epigallocatechin: 0.12mg, Epigallocatechin: 0.12mg, Epigallocatechin: 0.12mg,

Epigallocatechin: 0.12mg Epicatechin: 0.03mg, Epicatechin: 0.03mg, Epicatechin: 0.03mg, Epicatechin: 0.03mg
Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg Naringenin: 0.02mg, Naringenin:
0.02mg, Naringenin: 0.02mg, Naringenin: 0.02mg Isorhamnetin: 0.12mg, Isorhamnetin: 0.12mg, Isorhamnetin:
0.12mg, Isorhamnetin: 0.12mg Kaempferol: 0.02mg, Kaempferol: 0.02mg, Kaempferol: 0.02mg, Kaempferol:
0.02mg Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg

Nutrients (% of daily need)

Calories: 315.79kcal (15.79%), Fat: 17.84g (27.45%), Saturated Fat: 9.93g (62.09%), Carbohydrates: 35.87g (11.96%),
Net Carbohydrates: 34.6g (12.58%), Sugar: 14.99g (16.66%), Cholesterol: 40.67mg (13.56%), Sodium: 170.98mg
(7.43%), Alcohol: 0.1g (100%), Alcohol %: 0.22% (100%), Protein: 3.81g (7.61%), Vitamin B1: 0.21mg (14.31%),
Manganese: 0.28mg (14.1%), Selenium: 9.29µg (13.27%), Folate: 50.2µg (12.55%), Vitamin B2: 0.19mg (11.15%),
Vitamin E: 1.61mg (10.71%), Vitamin A: 472.77IU (9.46%), Vitamin B3: 1.71mg (8.55%), Iron: 1.39mg (7.72%),
Phosphorus: 54.33mg (5.43%), Fiber: 1.27g (5.06%), Magnesium: 18.3mg (4.57%), Copper: 0.09mg (4.26%), Zinc:
0.34mg (2.28%), Calcium: 20.77mg (2.08%), Potassium: 66.19mg (1.89%), Vitamin B5: 0.16mg (1.56%), Vitamin K:
1.4µg (1.34%)