



## Almondy Warmth Cookies

 Vegetarian

READY IN



24 min.

SERVINGS



12

CALORIES



302 kcal

DESSERT

### Ingredients

- 1.5 teaspoons almond extract
- 1 tablespoon amaretto
- 1 cup butter-flavored spread
- 0.5 teaspoon double-acting baking powder
- 1 teaspoon baking soda
- 1.5 teaspoons bourbon
- 2 cups flour all-purpose
- 1 tablespoon ground cinnamon

- 1.5 teaspoons nutmeg
- 0.5 cup brown sugar light packed
- 1 tablespoon olive oil
- 0.1 teaspoon salt
- 2 tablespoons cream sour
- 0.5 cup granulated sugar white

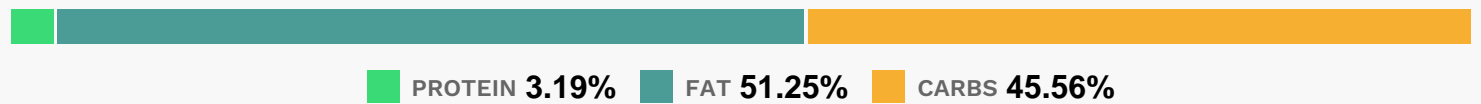
## Equipment

- bowl
- baking sheet
- oven

## Directions

- Preheat oven to 375 degrees F (190 degrees C). Grease a cookie sheet. Sift together flour, baking powder, baking soda, salt, cinnamon, and nutmeg in a medium bowl. Set aside.
- Cream together brown sugar, white sugar, and vegetable oil spread in a medium bowl. Stir in sour cream, olive oil, almond extract, amaretto and bourbon, blending well after each addition.
- Gradually stir flour mixture into sugar mixture until well blended. Stir in almonds if desired. Drop by rounded spoonfuls onto prepared cookie sheet.
- Bake until just crisp around the edges, 12 to 14 minutes.

## Nutrition Facts



## Properties

Glycemic Index:31.42, Glycemic Load:17.43, Inflammation Score:-4, Nutrition Score:4.3843477910951%

## Nutrients (% of daily need)

Calories: 302.44kcal (15.12%), Fat: 17.23g (26.51%), Saturated Fat: 10.19g (63.67%), Carbohydrates: 34.47g (11.49%), Net Carbohydrates: 33.5g (12.18%), Sugar: 17.9g (19.88%), Cholesterol: 41.85mg (13.95%), Sodium: 258.69mg (11.25%), Alcohol: 0.71g (100%), Alcohol %: 1.39% (100%), Protein: 2.42g (4.83%), Manganese: 0.27mg (13.69%),

Vitamin B1: 0.17mg (11.07%), Selenium: 7.52µg (10.74%), Folate: 39.13µg (9.78%), Vitamin A: 487.41IU (9.75%),  
Vitamin B2: 0.12mg (6.79%), Vitamin B3: 1.27mg (6.33%), Iron: 1.13mg (6.28%), Vitamin E: 0.64mg (4.28%), Fiber:  
0.97g (3.88%), Calcium: 34.4mg (3.44%), Phosphorus: 33.67mg (3.37%), Vitamin K: 2.33µg (2.22%), Copper:  
0.04mg (2.06%), Magnesium: 6.99mg (1.75%), Vitamin B5: 0.13mg (1.33%), Potassium: 46.62mg (1.33%), Zinc:  
0.19mg (1.28%)