



## Anise Overnight Cookies

 Vegetarian  Dairy Free

READY IN



825 min.

SERVINGS



60

CALORIES



31 kcal

DESSERT

### Ingredients

- 0.5 teaspoon double-acting baking powder
- 0.3 teaspoon anise oil
- 3 eggs
- 1.8 cups flour all-purpose
- 0.5 teaspoon salt
- 1.1 cups sugar white

### Equipment

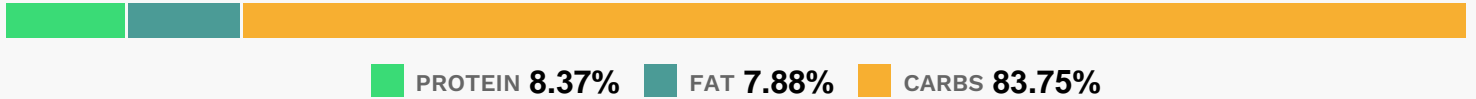
- bowl

- baking sheet
- oven
- plastic wrap
- hand mixer
- aluminum foil

## Directions

- In a large bowl, beat eggs and sugar for 20 minutes, yes 20, with an electric mixer.
- Combine the flour, baking powder and salt; stir into the egg mixture along with the anise oil and continue to mix for about three minutes. Drop by teaspoonfuls onto well greased cookie sheets so that cookies are 2 inches apart. Cover the cookie sheets carefully with foil or plastic wrap and refrigerate overnight.
- Preheat the oven to 325 degrees F (165 degrees C).
- Bake cookies for 10 to 12 minutes in the preheated oven, until the bottoms begin to brown. When cool, store in tins.

## Nutrition Facts



## Properties

Glycemic Index:3.95, Glycemic Load:4.64, Inflammation Score:-1, Nutrition Score:0.72217391747171%

## Nutrients (% of daily need)

Calories: 31.02kcal (1.55%), Fat: 0.27g (0.42%), Saturated Fat: 0.08g (0.47%), Carbohydrates: 6.54g (2.18%), Net Carbohydrates: 6.44g (2.34%), Sugar: 3.76g (4.18%), Cholesterol: 8.18mg (2.73%), Sodium: 26.15mg (1.14%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.65g (1.31%), Selenium: 1.93µg (2.76%), Vitamin B1: 0.03mg (1.97%), Folate: 7.71µg (1.93%), Vitamin B2: 0.03mg (1.69%), Manganese: 0.03mg (1.28%), Iron: 0.21mg (1.19%), Vitamin B3: 0.22mg (1.08%)