



Austrian Peach Cookie

 Vegetarian

READY IN



45 min.

SERVINGS



30

CALORIES



166 kcal

DESSERT

Ingredients

- 0.5 cup almonds chopped
- 1 cup apricot preserves
- 0.8 teaspoon double-acting baking powder
- 2.5 tablespoons brandy
- 3 ounces cream cheese softened
- 2 eggs
- 3.7 cups flour all-purpose
- 2 tablespoons matcha tea powder instant

- 0.8 teaspoon ground cinnamon
- 0.5 cup milk
- 0.3 cup sugar red
- 0.5 cup sugar
- 0.5 teaspoon vanilla extract
- 0.8 cup vegetable oil
- 1 cup granulated sugar white

Equipment

- bowl
- baking sheet
- oven

Directions

- Preheat oven to 325 degrees F (170 degrees C).
- Combine sugar, oil, milk, eggs, baking powder and vanilla in large bowl. Blend in enough flour to form a soft dough.
- Roll into walnut size balls.
- Place on ungreased cookie sheets
- Bake for 15–20 minutes. Cookies will be pale.
- Remove to rack to cool.
- Hollow out cookie center. Reserve crumbs.
- Combine 2 cups crumbs, preserves, almonds, cream cheese, instant tea powder, brandy and cinnamon.
- Mix to blend.
- Fill cookies with crumb mixture. Press 2 cookies together to form peach.
- Brush lightly with brandy or water and dip one spot in the red sugar for blush and roll entire cookie in orange sugar. Top with a icing leaf or purchase the plastic peach leaves.

Nutrition Facts



■ PROTEIN 8.03% ■ FAT 21.05% ■ CARBS 70.92%

Properties

Glycemic Index:15.74, Glycemic Load:16.74, Inflammation Score:-2, Nutrition Score:3.7908695754798%

Flavonoids

Cyanidin: 0.06mg, Cyanidin: 0.06mg, Cyanidin: 0.06mg, Cyanidin: 0.06mg Catechin: 0.05mg, Catechin: 0.05mg, Catechin: 0.05mg, Catechin: 0.05mg Epigallocatechin: 0.06mg, Epigallocatechin: 0.06mg, Epigallocatechin: 0.06mg, Epigallocatechin: 0.06mg Epicatechin: 0.04mg, Epicatechin: 0.04mg, Epicatechin: 0.04mg, Epicatechin: 0.04mg Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 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: 0.03mg, Quercetin: 0.03mg, Quercetin: 0.03mg, Quercetin: 0.03mg

Nutrients (% of daily need)

Calories: 165.86kcal (8.29%), Fat: 3.87g (5.95%), Saturated Fat: 1.02g (6.38%), Carbohydrates: 29.32g (9.77%), Net Carbohydrates: 28.56g (10.38%), Sugar: 15.53g (17.26%), Cholesterol: 14.26mg (4.75%), Sodium: 28.84mg (1.25%), Alcohol: 0.44g (100%), Alcohol %: 1.02% (100%), Protein: 3.32g (6.64%), Selenium: 6.73µg (9.61%), Manganese: 0.17mg (8.63%), Vitamin B1: 0.13mg (8.6%), Vitamin B2: 0.13mg (7.78%), Folate: 30.72µg (7.68%), Iron: 1.09mg (6.07%), Vitamin E: 0.78mg (5.18%), Vitamin B3: 1mg (5.01%), Phosphorus: 43.43mg (4.34%), Fiber: 0.76g (3.04%), Copper: 0.06mg (2.92%), Magnesium: 11.27mg (2.82%), Calcium: 26.18mg (2.62%), Vitamin A: 126.84IU (2.54%), Vitamin K: 2.15µg (2.04%), Zinc: 0.26mg (1.72%), Vitamin B5: 0.16mg (1.56%), Potassium: 54.37mg (1.55%), Vitamin B6: 0.02mg (1.04%)