



Brazilian Coffee Cookies

READY IN



45 min.

SERVINGS



48

CALORIES



51 kcal

DESSERT

Ingredients

- 0.3 teaspoon double-acting baking powder
- 0.3 teaspoon baking soda
- 0.5 cup brown sugar packed
- 1 eggs
- 2 cups flour all-purpose
- 2 tablespoons coffee powder instant
- 1 tablespoon milk
- 0.5 teaspoon salt
- 0.3 cup shortening

- 1.5 teaspoons vanilla extract
- 0.5 cup sugar white

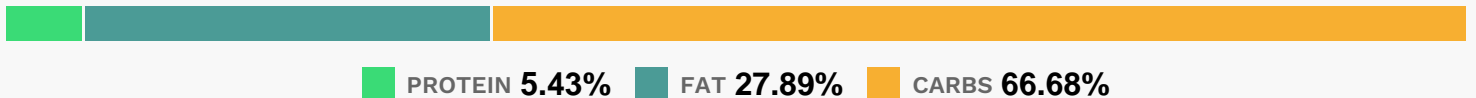
Equipment

- baking sheet
- baking paper
- oven

Directions

- Preheat oven to 400 degrees F (205 degrees C). Line baking sheets with parchment paper.
- Beat the shortening, brown sugar, white sugar, egg, vanilla and milk until fluffy.
- Stir the flour, salt, baking soda, baking powder and instant coffee.
- Add to sugar mixture and mix thoroughly.
- Shape dough in 1 inch balls. If it's too soft, chill it for a while.
- Place balls 2 inches apart on prepared baking sheets. Flatten to 1/8 inch thickness with fork or glass dipped in sugar.
- Bake at 400 degrees F (205 degrees CV) for 8 to 10 minutes until lightly browned.

Nutrition Facts



Properties

Glycemic Index:5.73, Glycemic Load:4.34, Inflammation Score:-1, Nutrition Score:0.96043478211631%

Nutrients (% of daily need)

Calories: 50.88kcal (2.54%), Fat: 1.58g (2.43%), Saturated Fat: 0.4g (2.49%), Carbohydrates: 8.5g (2.83%), Net Carbohydrates: 8.36g (3.04%), Sugar: 4.35g (4.83%), Cholesterol: 3.45mg (1.15%), Sodium: 34.46mg (1.5%), Alcohol: 0.04g (100%), Alcohol %: 0.43% (100%), Caffeine: 6.54mg (2.18%), Protein: 0.69g (1.38%), Selenium: 2.12µg (3.03%), Vitamin B1: 0.04mg (2.78%), Folate: 9.98µg (2.5%), Manganese: 0.04mg (2.06%), Vitamin B3: 0.37mg (1.85%), Vitamin B2: 0.03mg (1.82%), Iron: 0.29mg (1.6%)