



## Brown Edge Wafers



Vegetarian



Popular

READY IN



20 min.

SERVINGS



60

CALORIES



58 kcal

DESSERT

### Ingredients

- ☐ 1 eggs
- ☐ 1 cup flour all-purpose
- ☐ 1 cup potato starch flour
- ☐ 1 cup sugar
- ☐ 1 cup butter unsalted softened (regular, not )
- ☐ 1.5 teaspoon vanilla

### Equipment

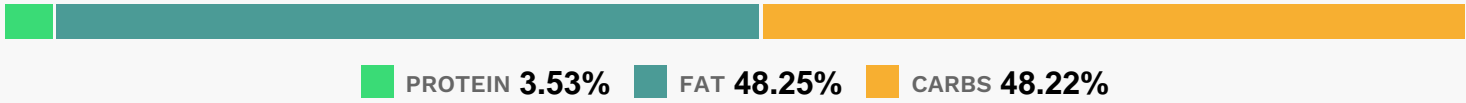
- ☐ baking sheet

☐ oven

## Directions

- ☐ Cream together butter and sugar. Beat in egg and vanilla. Sift together flour and potato starch flour; add to butter mixture and stir until combined. Chill dough for about an hour.
- ☐ Roll into small balls and place on ungreased or parchment lined cookie sheets. Press gently with palm of hand to flatten slightly.
- ☐ Bake at 375 degrees F for 10 minutes or until edges are brown.

## Nutrition Facts



## Properties

Glycemic Index:2.42, Glycemic Load:3.48, Inflammation Score:-1, Nutrition Score:0.77826086950043%

## Nutrients (% of daily need)

Calories: 58.4kcal (2.92%), Fat: 3.18g (4.89%), Saturated Fat: 1.97g (12.33%), Carbohydrates: 7.15g (2.38%), Net Carbohydrates: 6.93g (2.52%), Sugar: 3.44g (3.83%), Cholesterol: 10.86mg (3.62%), Sodium: 3.01mg (0.13%), Alcohol: 0.03g (100%), Alcohol %: 0.34% (100%), Protein: 0.52g (1.05%), Vitamin A: 98.51IU (1.97%), Vitamin B1: 0.02mg (1.53%), Selenium: 1.02µg (1.46%), Folate: 4.94µg (1.23%), Manganese: 0.02mg (1.16%), Vitamin B6: 0.02mg (1.14%), Vitamin B3: 0.22mg (1.1%)