



Brown-Eyed Susans II

READY IN



45 min.

SERVINGS



60

CALORIES



67 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 1.5 teaspoons double-acting baking powder
- ☐ 0.5 cup butter
- ☐ 1.5 cups confectioners' sugar
- ☐ 2 cups flour all-purpose
- ☐ 0.5 cup butter
- ☐ 1 cup pecans chopped
- ☐ 0.5 teaspoon salt
- ☐ 2 tablespoons cocoa powder unsweetened
- ☐ 0.5 teaspoon vanilla extract

☐ 3 tablespoons water hot

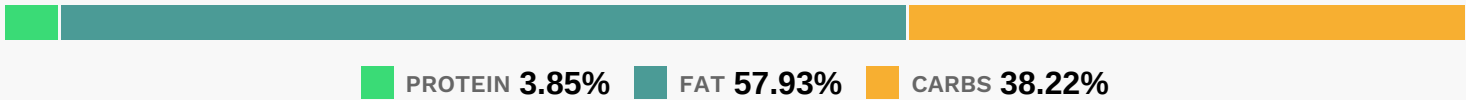
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ knife

Directions

- ☐ Preheat oven to 400 degrees F (200 degrees C). Grease cookie sheets.
- ☐ In a medium bowl, cream the butter, margarine and confectioners' sugar until light and fluffy. Stir in the vanilla.
- ☐ Add the flour and mix until just blended. Do not overmix.
- ☐ Roll dough into 1 inch balls.
- ☐ Place cookies 2 inches apart into prepared cookie sheets. Make a slight indentation in the center.
- ☐ Bake for 10 to 12 minutes in the preheated oven. Cookies should be lightly browned. Cool slightly and frost the center of each cookie.
- ☐ To make the icing, combine the confectioners' sugar, cocoa and vanilla in a small bowl. Stir in the hot water 1 tablespoon at a time until desired consistency is reached.
- ☐ Drizzle the icing from the tip of a knife or spoon onto the center of each cookie. Allow the cookies time to set up before serving.

Nutrition Facts



Properties

Glycemic Index:3.78, Glycemic Load:2.33, Inflammation Score:-1, Nutrition Score:1.2769565251048%

Flavonoids

Cyanidin: 0.2mg, Cyanidin: 0.2mg, Cyanidin: 0.2mg, Cyanidin: 0.2mg Delphinidin: 0.13mg, Delphinidin: 0.13mg, Delphinidin: 0.13mg, Delphinidin: 0.13mg Catechin: 0.24mg, Catechin: 0.24mg, Catechin: 0.24mg, Catechin: 0.24mg Epigallocatechin: 0.1mg, Epigallocatechin: 0.1mg, Epigallocatechin: 0.1mg, Epigallocatechin: 0.1mg Epicatechin: 0.34mg, Epicatechin: 0.34mg, Epicatechin: 0.34mg, Epicatechin: 0.34mg Epigallocatechin 3–gallate: 0.04mg, Epigallocatechin 3–gallate: 0.04mg, Epigallocatechin 3–gallate: 0.04mg, Epigallocatechin 3–gallate: 0.04mg Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg

Nutrients (% of daily need)

Calories: 67.08kcal (3.35%), Fat: 4.43g (6.81%), Saturated Fat: 1.42g (8.88%), Carbohydrates: 6.57g (2.19%), Net Carbohydrates: 6.22g (2.26%), Sugar: 3.03g (3.36%), Cholesterol: 4.07mg (1.36%), Sodium: 60.2mg (2.62%), Alcohol: 0.01g (100%), Alcohol %: 0.1% (100%), Protein: 0.66g (1.33%), Manganese: 0.12mg (5.84%), Vitamin B1: 0.05mg (3.01%), Vitamin A: 115.96IU (2.32%), Selenium: 1.54µg (2.2%), Folate: 8.15µg (2.04%), Copper: 0.03mg (1.72%), Iron: 0.28mg (1.53%), Vitamin B2: 0.03mg (1.49%), Fiber: 0.35g (1.4%), Phosphorus: 13.84mg (1.38%), Vitamin B3: 0.27mg (1.36%), Magnesium: 4.08mg (1.02%)