



Candy Cane Cookies II

READY IN



60 min.

SERVINGS



48

CALORIES



84 kcal

DESSERT

Ingredients

- ☐ 1.5 teaspoons almond extract
- ☐ 1 cup butter
- ☐ 1 cup confectioners' sugar sifted
- ☐ 1 eggs
- ☐ 2.5 cups flour all-purpose
- ☐ 0.5 cup peppermint candies hard crushed
- ☐ 1 teaspoon salt
- ☐ 1 teaspoon vanilla extract
- ☐ 0.5 cup sugar white

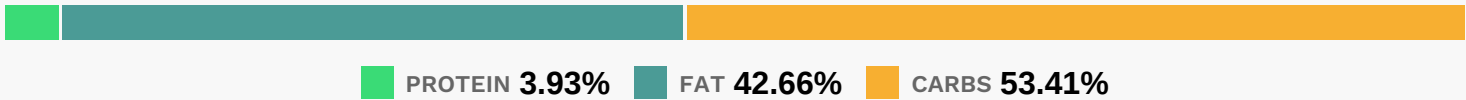
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ baking sheet
- ☐ oven

Directions

- ☐ Preheat oven to 375 degrees F (190 degrees C).
- ☐ In a large bowl, combine butter, confectioners' sugar, egg, almond extract and vanilla extract. beat until smooth.
- ☐ Mix in flour and salt.
- ☐ Roll into 4 inch strips, place on baking sheet. Curve top down to form handle of cane.
- ☐ Bake in preheated oven for 9 to 10 minutes. While still warm, remove from pan and sprinkle with candy and sugar mixture.

Nutrition Facts



Properties

Glycemic Index:5.52, Glycemic Load:6.22, Inflammation Score:-1, Nutrition Score:1.168260867505%

Nutrients (% of daily need)

Calories: 84.43kcal (4.22%), Fat: 3.99g (6.14%), Saturated Fat: 2.47g (15.43%), Carbohydrates: 11.25g (3.75%), Net Carbohydrates: 11.07g (4.03%), Sugar: 5.77g (6.41%), Cholesterol: 13.58mg (4.53%), Sodium: 80.38mg (3.49%), Alcohol: 0.07g (100%), Alcohol %: 0.48% (100%), Protein: 0.83g (1.66%), Selenium: 2.56µg (3.66%), Vitamin B1: 0.05mg (3.45%), Folate: 12.49µg (3.12%), Vitamin A: 123.13IU (2.46%), Vitamin B2: 0.04mg (2.3%), Manganese: 0.05mg (2.27%), Vitamin B3: 0.39mg (1.94%), Iron: 0.32mg (1.79%)