



## Cappuccino Cookies



Vegetarian



Popular

READY IN



90 min.

SERVINGS



24

CALORIES



193 kcal

DESSERT

### Ingredients

- ☐ 1 cup butter softened
- ☐ 1 egg yolk lightly beaten
- ☐ 2.5 cups flour all-purpose
- ☐ 1 pinch salt
- ☐ 0.8 cup sugar
- ☐ 1 Tablespoon water hot
- ☐ 8 ounces chocolate white
- ☐ 6 Tablespoons frangelico french instant vanilla flavored (I used Hills Brothers )

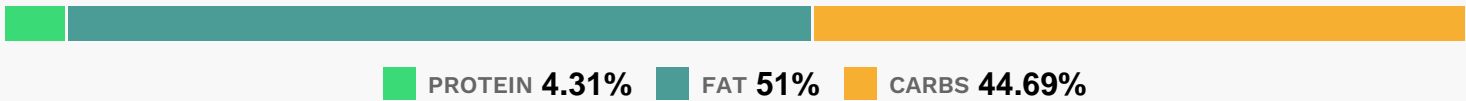
# Equipment

- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ mixing bowl
- ☐ plastic wrap
- ☐ cookie cutter
- ☐ microwave
- ☐ spatula

# Directions

- ☐ Using a small bowl or cup combine the cappuccino and hot water (not boiling) stir to make a paste; set aside.Using a large mixing bowl, combine butter and sugar; beat until smooth and well combined, then beat in the egg yolk and cappuccino paste.Sift together the flour and salt, slowly add to mixture and beat until well combined.Halve the dough, shape into balls, wrap in plastic wrap and chill in the refrigerator for 1 hour
- ☐ Preheat oven to 375°. Line 2 cookie sheets with parchment paper.Unwrap one of the balls of dough, and roll out 1/4" thick between 2 sheets of parchment or waxed paper.
- ☐ Cut out using 2½" round or square cookie cutter and place them on prepared cookie sheets one inch apart. (repeat with other ball of dough)
- ☐ Bake for 10 minutes, or until golden brown.
- ☐ Let cool on the cookie sheets for 5 minutes, then transfer to wire racks, using a metal spatula to cool completely.After cookies have completely cooled, melt chocolate in microwave according to package directions. Spoon chocolate over cookies and spread using back of spoon. Dust with cocoa powder or cinnamon.

# Nutrition Facts



# Properties

Glycemic Index:11.05, Glycemic Load:15.46, Inflammation Score:-2, Nutrition Score:2.8108695445825%

Nutrients (% of daily need)

Calories: 192.62kcal (9.63%), Fat: 11.05g (17%), Saturated Fat: 6.79g (42.42%), Carbohydrates: 21.79g (7.26%), Net Carbohydrates: 21.42g (7.79%), Sugar: 11.86g (13.18%), Cholesterol: 30.42mg (10.14%), Sodium: 71.65mg (3.12%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 2.1g (4.2%), Selenium: 5.39µg (7.7%), Vitamin B1: 0.11mg (7.33%), Folate: 25.87µg (6.47%), Vitamin B2: 0.1mg (5.84%), Vitamin A: 250.01IU (5%), Manganese: 0.09mg (4.51%), Vitamin B3: 0.84mg (4.22%), Iron: 0.65mg (3.62%), Phosphorus: 35.89mg (3.59%), Calcium: 24.08mg (2.41%), Vitamin E: 0.34mg (2.25%), Vitamin K: 1.57µg (1.49%), Fiber: 0.37g (1.48%), Vitamin B5: 0.15mg (1.47%), Vitamin B12: 0.08µg (1.39%), Copper: 0.03mg (1.28%), Potassium: 44.17mg (1.26%), Zinc: 0.19mg (1.25%), Magnesium: 4.23mg (1.06%)