



Cherry-Almond Refrigerator Cookies

 Dairy Free

READY IN



210 min.

SERVINGS



60

CALORIES



81 kcal

DESSERT

Ingredients

- 0.5 cup slivered almonds
- 1 cup butter softened
- 1 cup granulated sugar
- 0.5 cup brown sugar packed
- 1 eggs
- 1 teaspoon almond extract
- 2.5 cups flour all-purpose
- 1.5 teaspoons double-acting baking powder

- 0.5 teaspoon salt
- 1 cup candied cherries red chopped

Equipment

- food processor
- bowl
- frying pan
- baking sheet
- oven
- plastic wrap
- hand mixer

Directions

- Sprinkle almonds in ungreased heavy skillet. Cook over medium heat 5 to 7 minutes, stirring frequently until nuts begin to brown, then stirring constantly until nuts are light brown. Cool 10 minutes. In food processor, process almonds until finely chopped; set aside.
- In large bowl, beat butter, granulated sugar and brown sugar with electric mixer on medium speed until smooth and creamy.
- Add egg and almond extract; beat on medium speed until smooth. On low speed, beat in flour, baking powder and salt until dough forms. Stir in cherries and chopped almonds.
- Form dough into 2 (8-inch) logs. Wrap in plastic wrap or waxed paper. Refrigerate at least 2 hours.
- Heat oven to 375°F.
- Cut dough into 1/8- to 1/4-inch slices. On ungreased cookie sheets, place slices 2 inches apart.
- Bake 7 to 9 minutes or until edges start to turn golden brown. Cool 1 minute; remove from cookie sheets to cooling racks.

Nutrition Facts



Properties

Glycemic Index:4.12, Glycemic Load:5.24, Inflammation Score:-1, Nutrition Score:1.3100000188241%

Flavonoids

Cyanidin: 0.02mg, Cyanidin: 0.02mg, Cyanidin: 0.02mg, Cyanidin: 0.02mg Catechin: 0.01mg, Catechin: 0.01mg, Catechin: 0.01mg, Catechin: 0.01mg Epigallocatechin: 0.02mg, Epigallocatechin: 0.02mg, Epigallocatechin: 0.02mg, Epigallocatechin: 0.02mg Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg Isorhamnetin: 0.02mg, Isorhamnetin: 0.02mg, Isorhamnetin: 0.02mg, Isorhamnetin: 0.02mg

Nutrients (% of daily need)

Calories: 81.25kcal (4.06%), Fat: 3.63g (5.59%), Saturated Fat: 0.7g (4.36%), Carbohydrates: 11.5g (3.83%), Net Carbohydrates: 11.22g (4.08%), Sugar: 6.49g (7.21%), Cholesterol: 2.73mg (0.91%), Sodium: 67.36mg (2.93%), Alcohol: 0.02g (100%), Alcohol %: 0.15% (100%), Protein: 0.87g (1.73%), Selenium: 2.07µg (2.96%), Vitamin B1: 0.04mg (2.89%), Manganese: 0.06mg (2.89%), Vitamin A: 139.3IU (2.79%), Folate: 10.33µg (2.58%), Vitamin B2: 0.04mg (2.44%), Vitamin E: 0.36mg (2.39%), Iron: 0.31mg (1.74%), Vitamin B3: 0.34mg (1.72%), Phosphorus: 14.54mg (1.45%), Calcium: 12.2mg (1.22%), Fiber: 0.28g (1.12%)