



## Chinese Five Spice Almond Cookies

 Dairy Free

READY IN



55 min.

SERVINGS



36

CALORIES



87 kcal

DESSERT

### Ingredients

- 17.5 oz sugar cookie mix
- 2 teaspoons five-spice powder chinese
- 0.5 cup butter softened
- 1 eggs
- 0.5 cup almonds sliced
- 3 tablespoons sparkling wine white

### Equipment

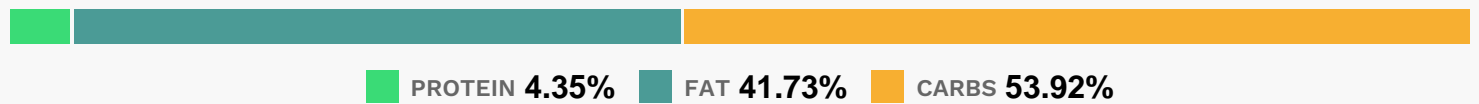
- bowl

- baking sheet
- oven
- wire rack

## Directions

- Heat oven to 350°F. In large bowl, combine cookie mix and five-spice powder until blended. Stir in butter and egg until soft dough forms. Stir in almonds.
- Roll dough into 36 (1-inch) balls. Dip one side of each ball into coarse sugar.
- Place balls, sugar side up, 2 inches apart on ungreased cookie sheets.
- Bake 10 to 12 minutes or until edges just begin to brown. Cool 2 minutes; remove from cookie sheets to wire rack. Cool completely. Store covered at room temperature.

## Nutrition Facts



## Properties

Glycemic Index:0.28, Glycemic Load:0.01, Inflammation Score:-1, Nutrition Score:0.74826087227658%

## Flavonoids

Cyanidin: 0.03mg, Cyanidin: 0.03mg, Cyanidin: 0.03mg, Cyanidin: 0.03mg Catechin: 0.02mg, Catechin: 0.02mg, Catechin: 0.02mg, Catechin: 0.02mg Epigallocatechin: 0.03mg, Epigallocatechin: 0.03mg, Epigallocatechin: 0.03mg, Epigallocatechin: 0.03mg Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg Isorhamnetin: 0.03mg, Isorhamnetin: 0.03mg, Isorhamnetin: 0.03mg, Isorhamnetin: 0.03mg

## Nutrients (% of daily need)

Calories: 87.38kcal (4.37%), Fat: 4.05g (6.23%), Saturated Fat: 0.61g (3.83%), Carbohydrates: 11.77g (3.92%), Net Carbohydrates: 11.61g (4.22%), Sugar: 6.47g (7.19%), Cholesterol: 4.55mg (1.52%), Sodium: 70.94mg (3.08%), Alcohol: 0.08g (100%), Alcohol %: 0.48% (100%), Protein: 0.95g (1.9%), Vitamin E: 0.44mg (2.92%), Vitamin A: 119.39IU (2.39%), Vitamin B2: 0.03mg (1.54%), Manganese: 0.03mg (1.48%)