



Chocolate-Almond Cookies

 Dairy Free

READY IN



45 min.

SERVINGS



48

CALORIES



88 kcal

DESSERT

Ingredients

- ☐ 0.3 teaspoon almond extract
- ☐ 0.3 teaspoon double-acting baking powder
- ☐ 48 blanchd almonds and whole
- ☐ 0.8 cup brown sugar packed
- ☐ 1 cup butter softened
- ☐ 2 cups flour all-purpose
- ☐ 0.3 teaspoon salt
- ☐ 0.8 cup bittersweet chocolate

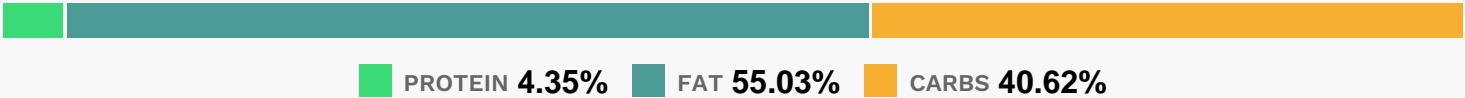
Equipment

- ☐ baking sheet
- ☐ oven
- ☐ hand mixer

Directions

- ☐ Beat first 3 ingredients at medium speed with an electric mixer 2 minutes or until fluffy.
- ☐ Combine flour, baking powder, and salt; gradually add to butter mixture, beating at low speed until blended after each addition. Stir in chocolate morsels. Shape into 1-inch balls, and place on ungreased baking sheets. Press an almond in the center of each cookie.
- ☐ Bake at 375 for 10 minutes. Cool on baking sheets 1 minute.
- ☐ Remove to wire racks to cool.

Nutrition Facts



Properties

Glycemic Index:3.48, Glycemic Load:2.88, Inflammation Score:-2, Nutrition Score:1.6734782688158%

Nutrients (% of daily need)

Calories: 87.83kcal (4.39%), Fat: 5.43g (8.36%), Saturated Fat: 1.44g (9%), Carbohydrates: 9.02g (3.01%), Net Carbohydrates: 8.56g (3.11%), Sugar: 4.4g (4.89%), Cholesterol: 0.16mg (0.05%), Sodium: 60.45mg (2.63%), Alcohol: 0.01g (100%), Alcohol %: 0.05% (100%), Protein: 0.97g (1.93%), Manganese: 0.09mg (4.62%), Vitamin A: 170.6IU (3.41%), Selenium: 2.07µg (2.96%), Vitamin B1: 0.04mg (2.94%), Vitamin E: 0.4mg (2.69%), Copper: 0.05mg (2.68%), Iron: 0.47mg (2.63%), Folate: 10.1µg (2.53%), Magnesium: 9.1mg (2.27%), Vitamin B2: 0.04mg (2.11%), Phosphorus: 19.23mg (1.92%), Vitamin B3: 0.37mg (1.85%), Fiber: 0.46g (1.83%), Calcium: 10.34mg (1.03%)