

Chocolate Hazelnut Spiced Cookies

READY IN



300 min.

SERVINGS



30

CALORIES



102 kcal

DESSERT

Ingredients

- 1 teaspoon baking soda
- 0.5 cup powdered sugar
- 0.5 cup flour all-purpose
- 0.5 teaspoon ground cinnamon
- 0.1 teaspoon ground cloves
- 1 tablespoon frangelico
- 9 ounces hazelnuts cooled toasted
- 3 tablespoons orange juice fresh
- 1 tablespoon orange zest grated

- 0.8 teaspoon salt
- 0.8 cup sugar
- 3 tablespoons butter unsalted cold cut into 1/2-inch cubes
- 0.5 cup cocoa powder unsweetened (not Dutch-process)
- 3 tablespoons water

Equipment

- food processor
- baking sheet
- baking paper
- oven
- whisk

Directions

- Preheat oven to 325°F with rack in middle. Butter a large baking sheet.
- Pulse hazelnuts, sugar, flour, cocoa powder, baking soda, salt, cinnamon, and cloves in a food processor until nuts are finely chopped, then add butter and zest and pulse until mixture resembles coarse meal with some small (roughly pea-size) butter lumps.
- Add juice and liqueur and pulse until dough comes together into a ball but is still crumbly. Form level tablespoons of dough into balls and flatten to about 1 1/2 inches in diameter, arranging 1 inch apart on baking sheet.
- Bake cookies until puffed and slightly cracked, about 15 minutes.
- Transfer to a rack to cool completely.
- Whisk together all icing ingredients until smooth.
- Dip tops of cooled cookies into icing and transfer to a wax-paper-lined baking sheet.
- Let stand until icing is set, about 1 hour.
- Cookies keep, layered between sheets of parchment paper, in an airtight container at room temperature 4 days.

Nutrition Facts



■ PROTEIN 6.52% ■ FAT 53.35% ■ CARBS 40.13%

Properties

Glycemic Index:7.24, Glycemic Load:4.82, Inflammation Score:-2, Nutrition Score:4.1539129844826%

Flavonoids

Cyanidin: 0.57mg, Cyanidin: 0.57mg, Cyanidin: 0.57mg, Cyanidin: 0.57mg Catechin: 1.03mg, Catechin: 1.03mg, Catechin: 1.03mg, Catechin: 1.03mg Epigallocatechin: 0.24mg, Epigallocatechin: 0.24mg, Epigallocatechin: 0.24mg, Epigallocatechin: 0.24mg Epicatechin: 2.83mg, Epicatechin: 2.83mg, Epicatechin: 2.83mg, Epicatechin: 2.83mg Epigallocatechin 3-gallate: 0.09mg, Epigallocatechin 3-gallate: 0.09mg, Epigallocatechin 3-gallate: 0.09mg, Epigallocatechin 3-gallate: 0.09mg Hesperetin: 0.2mg, Hesperetin: 0.2mg, Hesperetin: 0.2mg, Hesperetin: 0.2mg Naringenin: 0.04mg, Naringenin: 0.04mg, Naringenin: 0.04mg, Naringenin: 0.04mg Quercetin: 0.15mg, Quercetin: 0.15mg, Quercetin: 0.15mg, Quercetin: 0.15mg

Nutrients (% of daily need)

Calories: 102.39kcal (5.12%), Fat: 6.54g (10.07%), Saturated Fat: 1.22g (7.61%), Carbohydrates: 11.08g (3.69%), Net Carbohydrates: 9.62g (3.5%), Sugar: 7.49g (8.32%), Cholesterol: 3.01mg (1%), Sodium: 95.33mg (4.14%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 3.3mg (1.1%), Protein: 1.8g (3.6%), Manganese: 0.61mg (30.3%), Copper: 0.21mg (10.28%), Vitamin E: 1.31mg (8.76%), Fiber: 1.46g (5.83%), Magnesium: 21.79mg (5.45%), Vitamin B1: 0.07mg (4.93%), Iron: 0.71mg (3.94%), Phosphorus: 38.13mg (3.81%), Folate: 14.5µg (3.62%), Vitamin B6: 0.05mg (2.58%), Potassium: 86.39mg (2.47%), Zinc: 0.32mg (2.17%), Vitamin C: 1.66mg (2.01%), Selenium: 1.18µg (1.68%), Vitamin B3: 0.32mg (1.59%), Vitamin B2: 0.03mg (1.52%), Calcium: 13.23mg (1.32%), Vitamin K: 1.37µg (1.31%)