



Christmas Tree Cookies

 Vegetarian

READY IN



45 min.

SERVINGS



60

CALORIES



59 kcal

DESSERT

Ingredients

- 0.5 teaspoon almond extract
- 1 teaspoon baking soda
- 1 cup butter softened
- 1.5 cups confectioners' sugar
- 1 teaspoon cream of tartar
- 1 eggs
- 2.5 cups flour all-purpose
- 1 teaspoon vanilla extract

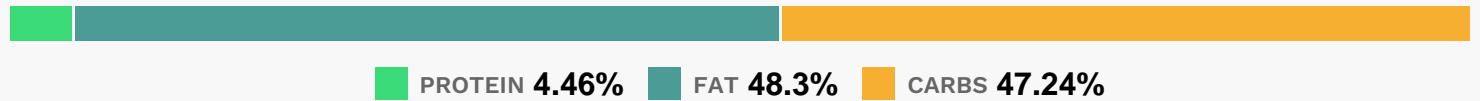
Equipment

- baking sheet
- oven

Directions

- Mix confectioners' sugar, butter or margarine, egg, vanilla, and almond extract. Stir in flour, baking soda, and cream of tartar. Cover and refrigerate for 2 hours.
- Heat oven to 375 degrees F (190 degrees C). Divide dough into halves. On lightly floured cloth-covered board, roll each half out to 3/16 inch thick. on lightly floured cloth-covered board.
- Cut into Christmas shapes.
- Bake on parchment lined baking sheets for 7 to 8 minutes.
- Let cool on wire racks and decorate as desired.

Nutrition Facts



Properties

Glycemic Index:2.08, Glycemic Load:2.88, Inflammation Score:-1, Nutrition Score:0.94347826780184%

Nutrients (% of daily need)

Calories: 59.22kcal (2.96%), Fat: 3.19g (4.91%), Saturated Fat: 1.98g (12.35%), Carbohydrates: 7.02g (2.34%), Net Carbohydrates: 6.88g (2.5%), Sugar: 2.97g (3.3%), Cholesterol: 10.86mg (3.62%), Sodium: 43.81mg (1.9%), Alcohol: 0.03g (100%), Alcohol %: 0.34% (100%), Protein: 0.66g (1.33%), Selenium: 2.05µg (2.92%), Vitamin B1: 0.04mg (2.76%), Folate: 9.99µg (2.5%), Vitamin A: 98.51IU (1.97%), Vitamin B2: 0.03mg (1.83%), Manganese: 0.04mg (1.81%), Vitamin B3: 0.31mg (1.55%), Iron: 0.26mg (1.44%)