



Cinnamon-Almond Cookies

READY IN



45 min.

SERVINGS



30

CALORIES



65 kcal

DESSERT

Ingredients

- ☐ 0.3 cup butter softened
- ☐ 5.3 ounces cake flour sifted
- ☐ 0.5 cup granulated sugar
- ☐ 0.1 teaspoon ground cinnamon
- ☐ 0.3 teaspoon ground cinnamon
- ☐ 0.3 teaspoon ground cloves
- ☐ 0.3 cup ice water
- ☐ 0.7 cup powdered sugar
- ☐ 2 teaspoons powdered sugar

- ☐ 0.3 teaspoon salt
- ☐ 0.3 cup slivered almonds toasted

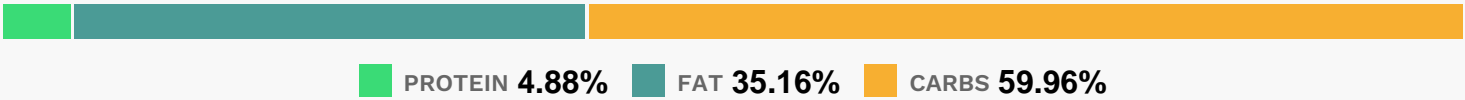
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ knife
- ☐ wire rack
- ☐ blender
- ☐ plastic wrap
- ☐ measuring cup

Directions

- ☐ To prepare cookies, place butter and granulated sugar in a medium bowl; beat with a mixer at medium speed until well blended (about 2 minutes).
- ☐ Place almonds in a spice or coffee grinder; process until finely ground. Lightly spoon flour into dry measuring cups; level with a knife.
- ☐ Combine flour, ground almonds, 2/3 cup powdered sugar, salt, 1/4 teaspoon cinnamon, and cloves.
- ☐ Add flour mixture to butter mixture; beat until just combined.
- ☐ Add 1/4 cup ice water; beat on low speed until moist. Gently press mixture into a ball; wrap in plastic wrap. Refrigerate 1 hour or until thoroughly chilled.
- ☐ Preheat oven to 30
- ☐ Shape dough into 30 (1-inch) balls.
- ☐ Place balls 2 inches apart on a baking sheet coated with cooking spray.
- ☐ Bake at 300 for 25 minutes. Cool on a wire rack.
- ☐ To prepare topping, combine 2 teaspoons powdered sugar and 1/8 teaspoon cinnamon.
- ☐ Sprinkle sugar mixture evenly over cooled cookies.

Nutrition Facts



Properties

Glycemic Index:6.9, Glycemic Load:4.67, Inflammation Score:-1, Nutrition Score:0.81086956126534%

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: 65.04kcal (3.25%), Fat: 2.59g (3.98%), Saturated Fat: 1.34g (8.4%), Carbohydrates: 9.94g (3.31%), Net Carbohydrates: 9.69g (3.52%), Sugar: 6.12g (6.8%), Cholesterol: 5.42mg (1.81%), Sodium: 35.94mg (1.56%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.81g (1.62%), Manganese: 0.07mg (3.73%), Selenium: 2.07µg (2.96%), Vitamin E: 0.31mg (2.07%), Vitamin A: 63.24IU (1.26%)