



Cinnamon, Brown Sugar, and Walnut Shortbread Crescents

READY IN



45 min.

SERVINGS



54

CALORIES



77 kcal

DESSERT

Ingredients

- ☐ 2 cups all purpose flour
- ☐ 0.7 cup brown sugar packed ()
- ☐ 1 teaspoon ground cinnamon
- ☐ 0.3 teaspoon salt generous ()
- ☐ 4 ounces bittersweet chocolate unsweetened chopped (not)
- ☐ 1 cup butter unsalted room temperature (2 sticks)
- ☐ 0.5 cup walnuts toasted finely chopped

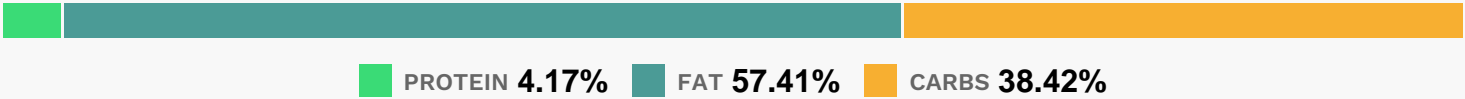
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ whisk
- ☐ double boiler
- ☐ hand mixer
- ☐ cookie cutter

Directions

- ☐ Whisk first 3 ingredients in medium bowl to blend. Using electric mixer, beat butter and brown sugar in large bowl to blend well.
- ☐ Add dry ingredients; beat just until dough forms clumps. Stir in nuts. Gather dough into ball; flatten into disk. Wrap in plastic; chill at least 2 hours and up to 1 day. Soften slightly at room temperature before rolling out, if necessary.
- ☐ Line 3 large baking sheets with parchment paper.
- ☐ Roll out dough on floured surface to 1/8-inch thickness. Dip 3-inch-long crescent-shaped cookie cutter in flour to coat; cut out cookies. Arrange cookies 1 inch apart on prepared baking sheets. Gather dough scraps and reroll.
- ☐ Cut out additional cookies. Refrigerate cookies on sheets 20 minutes.
- ☐ Meanwhile, preheat oven to 300°F.
- ☐ Bake cookies 1 sheet at a time until pale golden and firm to touch, about 25 minutes.
- ☐ Transfer cookies to racks and cool.
- ☐ Stir chocolate in top of double boiler over barely simmering water until smooth.
- ☐ Remove from over water. Cool chocolate 10 minutes.
- ☐ Place racks with cookies over rimmed baking sheets. Dip spoon into melted chocolate; wave back and forth over cookies to decorate with zigzag pattern. Chill cookies until chocolate is firm, about 20 minutes. (Can be made 5 days ahead. Store airtight between sheets of waxed paper at room temperature.)

Nutrition Facts



Properties

Glycemic Index:1.85, Glycemic Load:2.57, Inflammation Score:-1, Nutrition Score:1.4356521725979%

Flavonoids

Cyanidin: 0.03mg, Cyanidin: 0.03mg, Cyanidin: 0.03mg, Cyanidin: 0.03mg

Nutrients (% of daily need)

Calories: 76.65kcal (3.83%), Fat: 4.97g (7.64%), Saturated Fat: 2.7g (16.85%), Carbohydrates: 7.48g (2.49%), Net Carbohydrates: 7.09g (2.58%), Sugar: 3.45g (3.83%), Cholesterol: 9.16mg (3.05%), Sodium: 12.32mg (0.54%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 0.81g (1.62%), Manganese: 0.1mg (5.24%), Vitamin B1: 0.04mg (2.73%), Selenium: 1.87µg (2.68%), Copper: 0.05mg (2.61%), Folate: 9.69µg (2.42%), Iron: 0.4mg (2.24%), Vitamin A: 106.43IU (2.13%), Magnesium: 6.78mg (1.69%), Vitamin B2: 0.03mg (1.59%), Vitamin B3: 0.31mg (1.54%), Fiber: 0.39g (1.54%), Phosphorus: 15.35mg (1.53%)