



## Cinnamon Football Cookies

 Dairy Free

READY IN



35 min.

SERVINGS



24

CALORIES



96 kcal

DESSERT

### Ingredients

- ☐ 0.5 cup brown sugar packed
- ☐ 0.5 cup butter softened
- ☐ 1 teaspoon vanilla
- ☐ 1.5 cups flour all-purpose
- ☐ 0.5 teaspoon ground cinnamon
- ☐ 0.1 teaspoon salt
- ☐ 24 blanchd almonds and whole
- ☐ 0.5 cup powdered sugar

☐ 1.5 teaspoons water

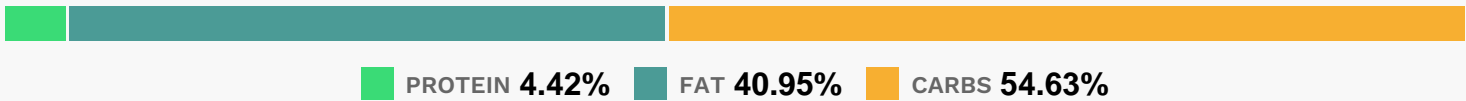
## Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ wire rack

## Directions

- ☐ Heat oven to 350°F. In large bowl, mix brown sugar, butter and vanilla until smooth. Stir in flour, cinnamon and salt until dough holds together.
- ☐ Shape dough by scant tablespoonfuls around almonds to form football shapes. On ungreased cookie sheet, place shapes about 1 inch apart.
- ☐ Bake 12 to 14 minutes or until set but not brown.
- ☐ Remove from cookie sheet to cooling rack. Cool completely.
- ☐ In small bowl, mix powdered sugar and just enough water to make mixture that can be piped from decorating bag.
- ☐ Place glaze in decorating bag fitted with number 3 writing tip. With tip, make football laces on cookies.

## Nutrition Facts



## Properties

Glycemic Index:3.33, Glycemic Load:4.31, Inflammation Score:-2, Nutrition Score:1.6582608738023%

## Nutrients (% of daily need)

Calories: 96.06kcal (4.8%), Fat: 4.41g (6.78%), Saturated Fat: 0.84g (5.26%), Carbohydrates: 13.24g (4.41%), Net Carbohydrates: 12.9g (4.69%), Sugar: 6.98g (7.76%), Cholesterol: 0mg (0%), Sodium: 58.42mg (2.54%), Alcohol: 0.06g (100%), Alcohol %: 0.34% (100%), Protein: 1.07g (2.14%), Vitamin B1: 0.06mg (4.25%), Manganese: 0.08mg (4.12%), Selenium: 2.75µg (3.93%), Folate: 14.88µg (3.72%), Vitamin A: 169.36IU (3.39%), Vitamin B2: 0.05mg (2.83%), Vitamin E: 0.39mg (2.6%), Vitamin B3: 0.5mg (2.52%), Iron: 0.43mg (2.41%), Phosphorus: 14.56mg (1.46%),

Fiber: 0.33g (1.33%), Magnesium: 5mg (1.25%), Copper: 0.02mg (1.21%)