



Cinnamon-Orange Squares

 Vegetarian

READY IN



160 min.

SERVINGS



1

CALORIES



3068 kcal

LUNCH

MAIN COURSE

MAIN DISH

DINNER

Ingredients

- ☐ 0.3 teaspoon double-acting baking powder
- ☐ 1 cup butter softened
- ☐ 2.3 cups flour all-purpose
- ☐ 0.3 teaspoon ground cinnamon
- ☐ 0.8 teaspoon ground cinnamon
- ☐ 0.3 teaspoon ground nutmeg
- ☐ 2 tablespoons orange zest
- ☐ 0.8 cup powdered sugar

- ☐ 0.1 teaspoon salt
- ☐ 1 tablespoon sugar
- ☐ 1 serving wax and parchment paper

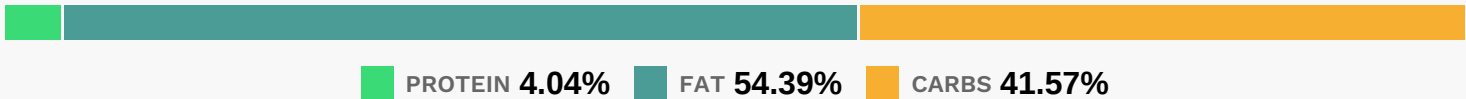
Equipment

- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ hand mixer
- ☐ wax paper

Directions

- ☐ Beat butter at medium speed with an electric mixer until creamy. Gradually add powdered sugar, beating until smooth.
- ☐ Stir together flour and next 5 ingredients. Gradually add flour mixture to butter mixture, beating at low speed until blended.
- ☐ Divide dough in half; flatten each into a disk.
- ☐ Roll each disk to 1/4-inch thickness between 2 sheets of wax paper.
- ☐ Transfer dough, in wax paper, to a baking sheet; chill 1 hour.
- ☐ Preheat oven to 35
- ☐ Working with 1 portion of dough at a time, remove top wax paper; cut with a 2-inch square cutter, rerolling dough scraps once.
- ☐ Place 1 inch apart on parchment paper-lined baking sheets.
- ☐ Stir together 1 Tbsp. sugar and 1/4 tsp. ground cinnamon, and sprinkle mixture over cookies.
- ☐ Bake at 350 for 12 to 14 minutes or until edges are golden. Cool on baking sheets 1 minute; transfer to wire racks. Cool completely. Store in airtight containers.

Nutrition Facts



Properties

Glycemic Index:391.09, Glycemic Load:164.11, Inflammation Score:-10, Nutrition Score:44.146086983059%

Nutrients (% of daily need)

Calories: 3067.74kcal (153.39%), Fat: 187.12g (287.88%), Saturated Fat: 117.25g (732.83%), Carbohydrates: 321.74g (107.25%), Net Carbohydrates: 311.69g (113.34%), Sugar: 101.08g (112.31%), Cholesterol: 488.05mg (162.68%), Sodium: 1864.54mg (81.07%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 31.29g (62.59%), Vitamin B1: 2.24mg (149.05%), Selenium: 98.42µg (140.6%), Folate: 526.6µg (131.65%), Vitamin A: 5729.54IU (114.59%), Manganese: 2.29mg (114.34%), Vitamin B2: 1.5mg (88.11%), Vitamin B3: 16.84mg (84.21%), Iron: 13.56mg (75.31%), Fiber: 10.05g (40.2%), Phosphorus: 385.39mg (38.54%), Vitamin E: 5.51mg (36.74%), Copper: 0.44mg (21.81%), Vitamin C: 16.62mg (20.15%), Calcium: 197.36mg (19.74%), Magnesium: 71.72mg (17.93%), Vitamin K: 17.36µg (16.53%), Vitamin B5: 1.55mg (15.48%), Zinc: 2.27mg (15.1%), Potassium: 395.62mg (11.3%), Vitamin B6: 0.16mg (7.78%), Vitamin B12: 0.39µg (6.43%)