



## Citrus Slice Cookies

 Vegetarian

READY IN



385 min.

SERVINGS



48

CALORIES



81 kcal

DESSERT

### Ingredients

- 1 cup butter unsalted softened
- 1 cup sugar
- 1 teaspoon vanilla
- 2 eggs
- 3 cups flour all-purpose
- 1 Dash salt
- 1.5 tablespoons orange zest grated
- 1 teaspoon orange extract

- 1 serving purple gel food coloring red yellow
- 2 teaspoons optional: lemon grated
- 1 teaspoon lemon extract
- 1 serving p of sugar yellow

## Equipment

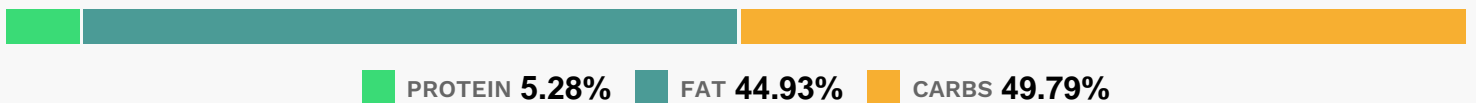
- bowl
- baking sheet
- baking paper
- oven
- knife
- plastic wrap
- hand mixer
- stand mixer

## Directions

- In large bowl, beat butter, sugar, vanilla and eggs with electric stand mixer on medium-low speed or with electric hand mixer on lowest speed until well combined.
- Add flour and salt; beat until soft, nonsticky dough forms. (You should be able to handle the dough without it sticking to your fingers. If dough is sticky, beat in additional flour 1 tablespoon at a time until the dough comes to the correct consistency.)
- On work surface, shape dough into a ball. Divide into 3 equal portions. Return one-third of dough to bowl; beat in orange peel, orange extract and drops of yellow and red food color until orange color is consistent.
- Remove dough from bowl; cover with plastic wrap.
- Clean bowl; add another one-third portion of dough. Beat in lemon peel, lemon extract and drops of yellow food color until yellow color is consistent.
- Remove dough from bowl; cover with plastic wrap.
- Leave remaining one-third of dough plain; cover with plastic wrap.
- Refrigerate all dough portions 1 hour.

- Shape each portion of tinted dough into a roll about 5 inches long and 2 1/2 inches in diameter; set aside. On lightly floured work surface, roll plain dough into a rectangle.
- Place roll of orange dough on plain dough.
- Roll plain dough in a single layer around orange dough.
- Cut away excess dough; reserve for yellow dough.
- Place orange sanding sugar on plate; roll dough log in sugar until completely coated. Wrap sugar-coated dough log in plastic wrap; refrigerate. Repeat process with lemon dough, remaining plain dough and yellow sanding sugar. Refrigerate dough logs at least 4 hours.
- Heat oven to 400°F. Line cookie sheets with cooking parchment paper.
- Cut chilled logs into 1/8- to 1/4-inch-thick rounds. With back edge of knife, score "segment" lines into each round, making only indentations (do not go all the way through).
- Cut rounds in half; place on cookie sheets.
- Bake 6 to 8 minutes or until set.
- Remove cookies from cookie sheets to cooling racks. Cool completely.

## Nutrition Facts



## Properties

Glycemic Index:3.55, Glycemic Load:7.23, Inflammation Score:-1, Nutrition Score:1.4843478280565%

## Flavonoids

Eriodictyol: 0.04mg, Eriodictyol: 0.04mg, Eriodictyol: 0.04mg, Eriodictyol: 0.04mg Hesperetin: 0.06mg, Hesperetin: 0.06mg, Hesperetin: 0.06mg, Hesperetin: 0.06mg

## Nutrients (% of daily need)

Calories: 81.49kcal (4.07%), Fat: 4.1g (6.31%), Saturated Fat: 2.5g (15.62%), Carbohydrates: 10.23g (3.41%), Net Carbohydrates: 9.99g (3.63%), Sugar: 4.2g (4.67%), Cholesterol: 16.99mg (5.66%), Sodium: 4.15mg (0.18%), Alcohol: 0.03g (100%), Alcohol %: 0.19% (100%), Protein: 1.08g (2.17%), Selenium: 3.29µg (4.69%), Vitamin B1: 0.06mg (4.17%), Folate: 15.38µg (3.84%), Vitamin B2: 0.05mg (2.92%), Manganese: 0.05mg (2.72%), Vitamin A: 128.91IU (2.58%), Vitamin B3: 0.47mg (2.33%), Iron: 0.4mg (2.22%), Phosphorus: 13.28mg (1.33%)