

Citrus Slice Cookies

 Vegetarian

READY IN



385 min.

SERVINGS



48

CALORIES



128 kcal

DESSERT

Ingredients

- ☐ 2 eggs
- ☐ 3 cups flour all-purpose
- ☐ 48 servings purple gel food coloring red yellow
- ☐ 1 teaspoon lemon extract
- ☐ 2 teaspoons optional: lemon grated
- ☐ 1 teaspoon orange extract
- ☐ 1.5 tablespoons orange zest grated
- ☐ 1 Dash salt

- ☐ 1 cup sugar
- ☐ 48 servings sugar yellow
- ☐ 1 cup butter unsalted softened
- ☐ 1 teaspoon vanilla

Equipment

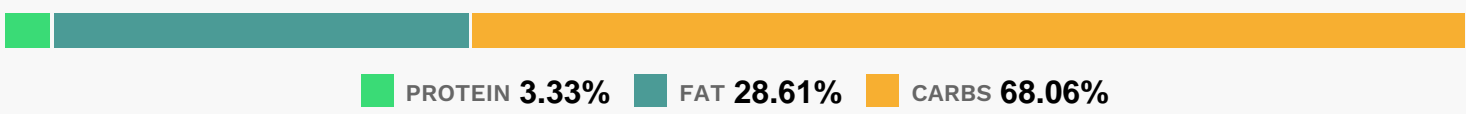
- ☐ bowl
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ knife
- ☐ plastic wrap
- ☐ hand mixer
- ☐ stand mixer

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 400F. 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:5.01, Glycemic Load:15.6, Inflammation Score:-1, Nutrition Score:1.5013043465822%

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: 127.69kcal (6.38%), Fat: 4.14g (6.37%), Saturated Fat: 2.5g (15.62%), Carbohydrates: 22.16g (7.39%), Net Carbohydrates: 21.92g (7.97%), Sugar: 16.18g (17.98%), Cholesterol: 16.99mg (5.66%), Sodium: 4.27mg (0.19%), Alcohol: 0.03g (100%), Alcohol %: 0.11% (100%), Protein: 1.08g (2.17%), Selenium: 3.36µg (4.8%), Vitamin B1: 0.06mg (4.17%), Folate: 15.38µg (3.84%), Vitamin B2: 0.05mg (3.06%), Manganese: 0.05mg (2.74%), Vitamin A: 128.91IU (2.58%), Vitamin B3: 0.47mg (2.33%), Iron: 0.41mg (2.26%), Phosphorus: 13.28mg (1.33%)