

Coconut Cookies



Vegetarian



Vegan



Gluten Free



Dairy Free



Low Fod Map

READY IN



45 min.

SERVINGS



48

CALORIES



21 kcal

Ingredients

- ☐ 0.3 teaspoon almond extract
- ☐ 48 servings garnish: coconut and coarse sugar sweetened flaked
- ☐ 2 cups coconut or sweetened flaked

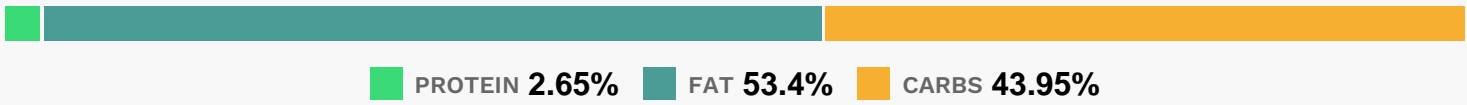
Equipment

- ☐ food processor
- ☐ oven

Directions

- ☐ Pulse coconut in a food processor until finely ground.
- ☐ Follow recipe for basic butter cookies, mixing in coconut and almond extract after adding flour. (To roll cookies into balls, see cooks' note, below.)
- ☐ If garnishing, sprinkle cookies with flaked coconut and coarse sugar before baking.
- ☐ Instead of forming dough into a log and chilling, you can roll tablespoons of dough into 1 1/4-inch balls.
- ☐ Bake, switching position of sheets halfway through baking, until bottoms are browned, about 15 minutes total.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:0.35869565031127%

Nutrients (% of daily need)

Calories: 20.77kcal (1.04%), Fat: 1.27g (1.96%), Saturated Fat: 1.2g (7.49%), Carbohydrates: 2.36g (0.79%), Net Carbohydrates: 1.91g (0.69%), Sugar: 1.67g (1.86%), Cholesterol: 0mg (0%), Sodium: 12.95mg (0.56%), Alcohol: 0.01g (100%), Alcohol %: 0.2% (100%), Protein: 0.14g (0.28%), Manganese: 0.04mg (2.18%), Fiber: 0.45g (1.8%), Selenium: 0.73µg (1.04%)