



## Coconut-Orange Snowballs

READY IN



45 min.

SERVINGS



36

CALORIES



117 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

### Ingredients

- ☐ 2.3 cups all purpose flour
- ☐ 0.8 teaspoon coconut extract
- ☐ 1.5 tablespoons orange peel grated
- ☐ 2.3 cups powdered sugar sifted (, then measured)
- ☐ 0.5 teaspoon salt
- ☐ 1.3 cups coconut or sweetened flaked
- ☐ 1 cup butter unsalted room temperature (2 sticks)
- ☐ 1.5 teaspoons vanilla extract

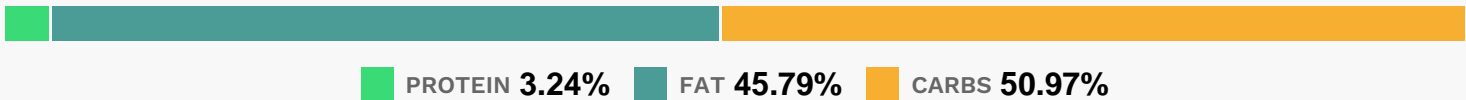
# Equipment

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

# Directions

- ☐ Preheat oven to 350°F.
- ☐ Bake coconut on rimmed baking sheet until light golden, stirring occasionally, about 12 minutes.
- ☐ Using electric mixer, beat butter, 1/2 cup powdered sugar, and both extracts in bowl to blend well. Beat in flour, orange peel, and salt. Stir in coconut. Cover and chill at least 1 hour and up to 1 day. Soften dough slightly before shaping.
- ☐ Preheat oven to 350°F. Line 2 large baking sheets with parchment paper. Using 1 level tablespoon dough for each cookie, roll dough between palms of hands into balls.
- ☐ Place on prepared sheets, spacing 1 inch apart.
- ☐ Bake until golden on bottom but pale on top, about 18 minutes.
- ☐ Transfer cookies to racks; cool 5 minutes.
- ☐ Place remaining 1 3/4 cups powdered sugar in bowl.
- ☐ Roll hot cookies in powdered sugar, covering completely. Cool cookies on rack.
- ☐ Roll cookies in powdered sugar again, coating generously. (Can be made 5 days ahead. Store airtight between sheets of waxed paper at room temperature.)

# Nutrition Facts



# Properties

Glycemic Index:2.08, Glycemic Load:4.31, Inflammation Score:-1, Nutrition Score:1.6226086784964%

Nutrients (% of daily need)

Calories: 117.3kcal (5.86%), Fat: 6.02g (9.26%), Saturated Fat: 4.03g (25.19%), Carbohydrates: 15.08g (5.03%), Net Carbohydrates: 14.55g (5.29%), Sugar: 8.48g (9.42%), Cholesterol: 13.56mg (4.52%), Sodium: 41.74mg (1.81%), Alcohol: 0.09g (100%), Alcohol %: 0.47% (100%), Protein: 0.96g (1.91%), Selenium: 3.23µg (4.62%), Vitamin B1: 0.06mg (4.16%), Manganese: 0.08mg (4.14%), Folate: 14.65µg (3.66%), Vitamin A: 158.63IU (3.17%), Vitamin B2: 0.04mg (2.53%), Vitamin B3: 0.49mg (2.44%), Iron: 0.42mg (2.31%), Fiber: 0.53g (2.12%), Phosphorus: 12.97mg (1.3%), Copper: 0.02mg (1.1%), Vitamin E: 0.15mg (1.01%)