

Coffee Cookies

 Dairy Free

READY IN



45 min.

SERVINGS



16

CALORIES



111 kcal

DESSERT

Ingredients

- 100 grams cake flour
- 35 grams sugar
- 1 tablespoon coffee instant
- 50 grams walnuts toasted
- 1 pinch salt
- 3 tablespoon canola oil
- 1 tablespoon water
- 20 grams raisins

16 servings powdered sugar

Equipment

food processor

baking sheet

baking paper

oven

mixing bowl

Directions

Preheat oven to 350 degrees F and line a cookie sheet with parchment paper.

Put the cake flour, sugar, coffee, walnuts, and salt in a food processor and process for about 10 seconds (or until the walnuts are well grounded).

Now put the mixture into a mixing bowl and add canola oil. Form a pasty dough, then separate the dough with your hands to form small crumbs.

Add the water and form into a clean dough. If you like raisins, you can combine it with the dough now.

Divide the dough into 16 pieces and roll each piece into a ball. Put each ball on a cookie sheet and bake at 350 degrees F for 25 minutes.

Let the cookies cool for about 20 minutes. Dust with powdered sugar before serving.

Nutrition Facts



PROTEIN 4.56% **FAT 37.89%** **CARBS 57.55%**

Properties

Glycemic Index:13.49, Glycemic Load:5.03, Inflammation Score:-1, Nutrition Score:1.5691304347826%

Flavonoids

Cyanidin: 0.08mg, Cyanidin: 0.08mg, Cyanidin: 0.08mg, Cyanidin: 0.08mg

Taste

Sweetness: 100%, Saltiness: 2.51%, Sourness: 4.18%, Bitterness: 10.25%, Savoriness: 3.97%, Fattiness: 35.76%, Spiciness: 0%

Nutrients (% of daily need)

Calories: 110.55kcal (5.53%), Fat: 4.78g (7.36%), Saturated Fat: 0.4g (2.52%), Carbohydrates: 16.34g (5.45%), Net Carbohydrates: 15.9g (5.78%), Sugar: 10.11g (11.23%), Cholesterol: 0mg (0%), Sodium: 3.3mg (0.14%), Caffeine: 9.81mg (3.27%), Protein: 1.29g (2.59%), Manganese: 0.17mg (8.26%), Selenium: 2.74µg (3.92%), Vitamin E: 0.51mg (3.38%), Copper: 0.07mg (3.31%), Magnesium: 7.91mg (1.98%), Vitamin K: 1.98µg (1.89%), Phosphorus: 18.76mg (1.88%), Fiber: 0.44g (1.78%), Folate: 5.16µg (1.29%), Potassium: 41.61mg (1.19%), Vitamin B1: 0.02mg (1.14%), Iron: 0.2mg (1.11%), Vitamin B6: 0.02mg (1.08%), Zinc: 0.15mg (1.03%)