



## Coffee Cookies

 Dairy Free

READY IN



22 min.

SERVINGS



30

CALORIES



75 kcal

DESSERT

## Ingredients

- ☐ 1 eggs
- ☐ 0.8 cup flour all-purpose
- ☐ 2 tablespoons coffee powder instant
- ☐ 0.5 cup shortening
- ☐ 0.5 teaspoon vanilla extract
- ☐ 0.5 cup walnuts chopped
- ☐ 0.7 cup sugar white

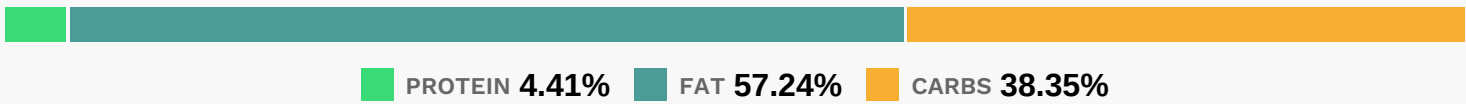
## Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven

## Directions

- ☐ Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.
- ☐ In a medium bowl, cream together the shortening, sugar and coffee. Beat in the egg, flour, vanilla and chopped nuts.
- ☐ Mix until well blended. Drop by teaspoonfuls onto cookie sheets
- ☐ Bake for 10 to 12 minutes in the preheated oven, or until edges are golden.
- ☐ Let cool on wire racks.

## Nutrition Facts



## Properties

Glycemic Index:5.5, Glycemic Load:4.86, Inflammation Score:-1, Nutrition Score:1.2356521667832%

## Flavonoids

Cyanidin: 0.05mg, Cyanidin: 0.05mg, Cyanidin: 0.05mg, Cyanidin: 0.05mg

## Nutrients (% of daily need)

Calories: 74.91kcal (3.75%), Fat: 4.87g (7.5%), Saturated Fat: 1.03g (6.41%), Carbohydrates: 7.35g (2.45%), Net Carbohydrates: 7.13g (2.59%), Sugar: 4.51g (5.01%), Cholesterol: 5.46mg (1.82%), Sodium: 2.49mg (0.11%), Alcohol: 0.02g (100%), Alcohol %: 0.2% (100%), Caffeine: 10.47mg (3.49%), Protein: 0.84g (1.69%), Manganese: 0.09mg (4.72%), Selenium: 1.67µg (2.39%), Vitamin B1: 0.03mg (2.17%), Folate: 8.32µg (2.08%), Copper: 0.04mg (1.87%), Vitamin K: 1.89µg (1.8%), Vitamin E: 0.24mg (1.6%), Vitamin B2: 0.03mg (1.54%), Vitamin B3: 0.3mg (1.51%), Phosphorus: 14.04mg (1.4%), Iron: 0.25mg (1.37%), Magnesium: 5.04mg (1.26%)